



Bistro
101®

LUNCH MARKET MENU

SEPTEMBER 2017

APÉRITIF

Kir Pétillant

Segura Viudas Brut Reserva Cava enhanced with L'Hertier Guyot Crème de Cassis
Add \$7

APPETIZERS

Squash & Pear Soup
Crème Fraîche

Beet Salad
Orange, Pecans, Goat Cheese



Steamed Clams
Chinese Sausage, Thai Basil, Ginger, Rice Wine

ENTRÉES

Red Wine Braised Lamb Shank
Pear Barley Risotto, Mint Gremolata



Seared Salmon
Fingerling Potato, Broccolini, Cherry Tomato Butter Sauce

Grilled Chicken Breast
Rosemary, Garlic, Leek Fondue, Sweet Potato Confit

DESSERTS

Buttermilk Pana Cotta
Strawberry Mousse, Microwave Sponge, Peach Sorbet

Neapolitan Pavé
Vanilla Ice Cream, Mixed Berry Compote

New York Cheesecake
White Chocolate Malto Powder, Caramelized Pecans, Sweet Potato Yokan, Caramel Ice Cream

Please ask your server about our daily features

Bistro 101 at Pacific Institute of Culinary Arts

We appreciate your patience and understanding during our students' training.

Market Menu | 3 Courses | \$23 per person

www.bistro101.com

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.