

DINNER MENU

A P É R I T I F

Aperol Spritz \$8
Bottega Prosecco with a Splash of Aperol & Soda Water

THREE COURSES

STARTERS

Bruschetta 3 Styles

Lamb Chili Tacos
Pickled Onion, Salsa Verde, Celery Root Slaw

 Poached White Shrimp
Grilled Chorizo, Saffron Potato Croquette, Spiced Tomato Jam, Cucumber Juice

ENTRÉES

Pan Roasted Striploin **GF**
Pomme Puree, Roasted Mushrooms, Horseradish Creme Fraiche

 Arctic Char **GF**
Quinoa, Cream Corn, Maple Chili Pear Relish,

 Lentil & Broccoli Fritter **V**
Wild Rice Salad, Roasted Pepper Coulis

DESSERTS

Tres Leche Chocolate Chip Cookie
Tres Leche, Vanilla Cream, Chocolate Chip Shortbread

Lemon White Chocolate Bar
Lemon Mousse, White Chocolate Ganache

Salted Caramel Profiterole
Vanilla Ice Cream, Chocolate Sauce, Cocoa Nibs

Please inform your server of any allergies or dietary restrictions before ordering
V – vegetarian GF – gluten free DF – dairy free

 **Mealshare** When this item is ordered Mealshare will provide one simple, healthy meal to a youth in need

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



APPLICABLE TAXES ADDITIONAL

Thank you for dining at Bistro 101, Pacific Institute of Culinary Arts' student-run restaurant.
All gratuities are gratefully accepted and used towards student graduation, scholarships, field trips, and their graduation jacket.