

LUNCH MENU

A P É R I T I F

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

THREE COURSES

STARTERS

Soup of the Day

Spiced Lamb Meatballs
Tomato Basil Sauce, Garlic Crostini

 Smoked Trout **GF**
Apples, Walnuts, Radicchio, Horseradish

 Poached Tiger Prawn Salad **GF**
Cucumber, Fennel, Lemon & Dill

Falafel **V**
Butternut Squash, Barley Tabbouleh, Chickpea, Pickled Cucumber, Beet Tzatziki

ENTRÉES

Grilled Striploin Steak **GF**
Fingerling Potatoes, Peppercorn Sauce

 Pan Seared Arctic Char **GF**
Lentils, Tahini

 Chipotle Ravioli **V**
Mozzarella, Ricotta, Jalapeno, Corn Puree, Jicama Salad

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.*