

STARTERS + SHARED PLATES

Smoked Duck + Celeriac Pear Remoulade, Toasted Walnuts	\$8 GF
Housemade Citrus Gravlax Dill, Grapefruit	\$8 GF/DF
Steamed Mussels White Wine, Shallots, Thyme, Cream	\$8 GF
Ploughman's Board Cooked & Cured Meats, Cheese & Piccalilli	\$12

MAINS

Spring Lamb Stew Peas, Mint	\$14
Steak + Frites Caramelized Onions, Horseradish	\$15
Fish + Chips Fish of the day, Chips, Tartar Sauce	\$15
Duck Confit Confit leg, Lentils, Frisée Salad	\$14 GF
Spring Leek Frittata Potato, Roast Peppers, Gruyere	\$11 GF/V

SOUP + SALAD

Soup of the Day <i>Please ask your server for today's special</i>	\$6
Tarragon Chicken Salad Bacon, Hardboiled Egg, Romaine Lettuce	\$11 GF
Asparagus & Quinoa Salad Goat Cheese, Citrus	\$11 V

SWEETS

Caramelized White Chocolate Panna Cotta Mango Compote, Cookie Crumble	\$6.50 GF
Choco-Praline Chocolate Mousse, Praline Choux Bun, Hazelnut Cake	\$6.50
Housemade Ice Cream Vanilla / Chocolate / Strawberry / Students' Daily Flavour	\$6.50

THE GRANVILLE ISLAND EXPRESS

Soup of the Day
or
Salad of Asparagus & Quinoa, Goat Cheese, Citrus

Spring Lamb Stew
or
Fish + Chips
or
Spring Leek Frittata

Caramelized White Chocolate Panna Cotta
or
Choco-Praline
or
Daily Ice Cream Creation

TWO COURSES \$20

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

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.