

*Happy Holidays...*

FESTIVE BRUNCH AT BACCHUS



*A p p e t i z e r s \$ 1 5*

Vegetable Minestrone  
*padano cheese palmiers*

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Seasonal Fresh Fruit and Berries  
*granola, stirred strawberry yogurt*

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Baby Spinach, Endive & Blue Cheese Salad  
*anjou pear, muscat grapes, lemon dressing*

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Organic Seasonal Leaves and Herbs with Walnut Dressing  
*Organic beets, goat cheese croquettes, pecan nuts*

~

**Hot Smoked British Columbia Coho Salmon**  
*Fingerling potatoes, sour cream, micro herbs*

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Crisp Hearts of Romaine Salad  
*Caesar vinaigrette*

~

Nova Scotia Lobster and Hand Peeled Shrimp Salad  
*Avocado, herb salad, ruby grapefruit*

*E n t r é e s \$ 2 8*

Cranberry and Apple Pancakes with Strip Bacon  
*Okanagon fruit compote*

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Bacchus Eggs Benedict

*Your Choice of:*

*Canadian back bacon*

*Applewood house smoked salmon*

*Dungeness crab & Nova Scotia lobster*

*Spinach, artichoke and mushroom*

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Smoked Salmon and Goat Cheese Frittata

*Organic salad leaves, grilled tomato*

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Hand Peeled Shrimp Clubhouse  
*toasted multi-grain, dill aioli, strip bacon, french fries*

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Confit Duck & Fingerling Potato Hash  
*apples, poached eggs, grain mustard sabayon*

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Spaghettini Pasta

*Gulf shrimp, saffron fennel, cured tomato, arugula pesto*

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Bacchus Steak Frites

*grilled 8oz Striploin, pomme "Pont Neuf", béarnaise*

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Pan Seared Coho Salmon

*basil forked potatoes, Mediterranean vegetables, beurre blanc*

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Grilled Bacchus Breakfast with Two eggs of your Choice

*back bacon, lamb sausage, portobello, tomato, rosti potato*

*D e s s e r t s \$ 1 5*

Seasonal Fruit Crumble

*vanilla ice cream*

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Eggnog and Nutmeg Crème Brulée

*Vanilla shortbread*

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Goat Cheese and Mascarpone Cheesecake

*quince pear compote*

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Sticky Toffee Pudding

*ginger and butterscotch sauce*

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Selection of British Columbia Farm House Cheese

*Served with Lesley Stowe's Crackers, Grapes and fruit chutney*