BACCHUS
restaurant & lounge

DINNER

TO SHARE

Local West Coast Oysters (GF)
Classic Mignonette & Cocktail Sauce
6 for 26 | 12 for 50

Kaviari Caviar
Oscietre | 160 Kristal | 175
20g of your selection, traditional accompaniments:
Blinis/ Potato Rosti/Chives/Shallots/ Egg white/Egg yolk/Creme Fraiche

TO START

Albacore Tuna Crudo 26
Roasted Hazelnut, Marinated Fennel, Infused Saffron

Lobster â l'Américaine 38
Butter-Poached Lobster, Celeriac Remoulade with Granny Smith, Cognac

Belgioioso Burrata & Marinated Beet (V) 28
Fennel, Cucumber, Arugula Pistou

Winter Greens 20
Kale, Radicchio, Pear, Caramelized Pecan,
Okanagan Goat Cheese, Balsamic Dressing

Duck Liver Parfait 28
Quince Compote and Puree, Marinated Dates, Brioche

MID-COURSE

Lobster Bisque 24
Grilled King Prawns, Fennel Soffritto

Wild Mushroom & Truffle Risotto (V) 39
Roasted Artichoke, Pecorino Romano, Dominica Fiore Olive Oil

Potato Sage Ravioli 3 pcs 18 / 6 pcs 32
Roasted Pine Nuts, Crispy Fried Shallots, White Wine Beurre Blanc
Add Pan Seared Scallops (3pcs) +19
Add Sautéed Prawns (3pcs) +16

RELAIS & CHATEAUX

(GF) Gluten Free | (V) Vegetarian
The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.

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ENTRÉES

Pan-Seared Ling Cod Filet 50
Balsamic Lentils, Butter-Melted Leeks, Potato Gnocchi

Tagliarini Seafood Pasta 46
King Prawns, Scallops, Clams, Celery, Fennel and Tomato Broth

Brioche Dumplings (V) 38
Creamy Mushrooms, Sautéed Spinach, Herbs

Maple Glazed Brome Lake Duck Breast 58
Parsley Root, Sautéed Brussel Sprouts, Herbed Spaetzle, Jus de Canard

Braised Boneless Lamb Shank 58
Potato Pureé, Mediterranean Vegetables, Sauce Verde

Grilled Cache Creek Tenderloin (6 oz.) 68
Potato Pavé, Charred Broccolini, Port Wine Jus
Add Pan Seared Foie Gras +22

Oven Roasted Heritage Farm Organic Chicken Breast 44
Foraged Mushrooms, Palffy Dumplings,
Crushed Peas, Madeira Jus

ENHANCEMENTS

Bacchus Truffle Pommes Frites (V) (GF)	14
Creamy Garlic Mashed Potatoes (V) (GF)	14
White Wine and Garlic Prawns (3pcs) (GF)	16
Seared Scallops (3pcs) (GF)	19
Confit Garlic Cheese Toast (2pcs) (V)	10
Cheese Spaetzle	20
Pan-Seared Foie Gras	22
Braised Red Cabbage with Cranberries	14
Sweet and Spicy Roasted Brussel Sprouts, Pecorino	14
Orange Braised Heirloom Carrots (V) (GF)	14

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