

Bacchus

T O B E G I N

Maple Butternut Squash Soup (GF) Sautéed Side Stripe Shrimp, Toasted Pumpkin Seeds	19
Boston Lettuce & Avocado Salad (V) Roasted Carrots, Whole Wheat Crouton, Greek Yoghurt Cashew, Cumin & Citrus Vinaigrette	18
Charred Smoked Scallops (GF) Grapefruit, Celeriac, Pink Peppercorn, Pine Nuts, Parsley Purée	19
West Coast Oysters (½ dozen) (GF) Mignonette Sauce, Long Peppercorn	22
Ginger & Soy Scented Beef Tartare Arugula, Crispy Grains, Salted Egg Yolk Purée	19
Buttermilk Crusted Sweet Bread (GF) Caramelized Onion, Sage-Rosemary Custard, Goat Cheese, Tamarind Jus	20
Foie Gras & Duck Rilette Semi Raisin, Pickled Pearl Onion, Roasted Yellow Beets, Black Pepper Gastrique, Toasted Brioche	24
Truffle & Wild Mushroom Risotto (GF) (V) 64*c Egg, Shavings of Cremini Mushroom	18

Executive Chef
Montgomery Lau

Please do not hesitate to specify special dietary requirements. (V) Vegetarian (GF) Gluten-Free

The consumption of raw oysters poses an increased risk of food borne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.

We respectfully ask you to silence your cellular phones in the dining room.



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ENTRÉES

Gently Baked Steelhead Salmon & Pan Seared Scallop	42
Israeli Couscous, Savoy Cabbage, Carrots, Braised Celery, Sauce Soubise	
Roasted Seabass with Steamed Clams	45
Pumpkin Gnocchi, Maitake Mushroom, Charred Leeks Clam & White Wine Emulsion	
Butter Poached Chicken Blanquette (GF)	39
Whipped Garlic Potatoes, Double Smoked Tyrolean Bacon Roasted Brussel Sprouts	
Yarrow Meadows Duck Two Ways	44
Vanilla Yam Purée, Mustard Spätzle, Charred Broccolini Cinnamon Orange Reduction	
Slow Braised Boneless Beef Shanks	42
Pearl Barley Risotto, Roasted Winter Harvest Vegetables, Red Cabbage Purée, Pickled Mustard Seed, Demi-Glace	
Porcini Crusted "AAA" Alberta Beef Tenderloin	50
Potato Mille-Feuille, Braised Celery, Caramelized Radish, Celeriac Purée Natural Jus	
Fire Roasted Half Rack of Lamb (GF)	52
Pomme Palliason, Glazed Haricot Verts, 12-Hour Caramelized Onions Sauce Foyot	
Olive Oil Poached Nova Scotia Lobster with Linguini	49
Zucchini Ribbons, Garlic, Chillies, Parmigiano-Reggiano Cream	
Truffle & Wild Mushroom Risotto (GF) (V)	30
64*c Egg, Shavings of Cremini Mushroom	

ENHANCEMENTS

Bacchus Truffle Frites (V)	7
Whipped Garlic Potatoes (V) (GF)	7
Pan Roasted Brussel Sprouts with Chili & Garlic (V) (GF)	11
Sautéed Green Beans, Shallots (V) (GF)	9
Pumpkin Gnocchi, Toasted Pumpkin Seeds, Parsley, Parmesan Cheese (V)	9
Wild Mushroom Risotto (V)	12
Pan Seared Quebec Foie Gras	22

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