

# Bacchus

Christmas Day Dinner, Monday, December 25<sup>th</sup>, 2017

## Seating Times

4:00pm 4:30pm 5:00pm 5:30pm  
7:00pm 7:30pm 8:00pm 8:30pm

### Amuse Bouche

*Chef's Seasonal Creation*



### Roasted Mushroom Soup <sup>(GF) (V)</sup>

*Pine Nuts, Potato Crouton, Truffle Scented Whipped Crème Fraiche*

**Wine Pairing:** Blue Mountain Brut (3oz)



### Confit Duck Rillettes

*Pickled Cipollini Onion, Fig Preserve, Crisp Sourdough*

**Wine Pairing:** Tantalus Riesling (3oz)

or

### Maple Cured Salmon <sup>(GF)</sup>

*Preserved Turnips, Peruvian Cherry Peppers, Parsley Caper Condiment*

**Wine Pairing:** La Stella 'Vivace' Pinot Grigio (3oz)



### Sage & Butter Glazed Free Run Turkey

*Sprout Tops, Foie Gras Chestnut Stuffing, Vanilla Yam Puree, Craft Turkey Gravy*

**Wine Pairing:** Sokol Blosser 'Delinea' Pinot Noir (6oz)

or

### Slow Roasted Beef Striploin <sup>(GF)</sup>

*Potato Rosti, Heritage Carrots, Creamy Celeriac, Red Wine Reduction*

**Wine Pairing:** Château des Landes 'Cuvée Tradition' (6oz)

or

### Lemon and Herb Crusted Sablefish

*Spinach, Sweet Garlic Nage, House made Chili Oil*

**Wine Pairing:** William Fèvre Petit Chablis (6oz)

or

### Apple Chestnut Ravioli <sup>(V)</sup>

*Roasted Carrots, Charred Broccolini, Lemon Brown Butter*

**Wine Pairing:** San Felice 'Il Grigio' Chianti Classico (6oz)



### Double Chocolate Tart

*Chocolate Sauce, Mint Ice Cream*

**Wine Pairing:** Dow's Late Bottle Vintage Port (2oz)

or

### Traditional Christmas Pudding

*Cherry Compote, Brandy Sauce*

**Wine Pairing:** Errazuriz Late Harvest Sauvignon Blanc (2oz)



### Festive Petit Fours

*Freshly Brewed Artisanal Italian Coffee or Tealeaves Tea*

**\$150 per guest** plus taxes & gratuities

**Children 12 & under \$75** plus taxes & gratuities

**Wine Paring add \$42 per person** plus taxes & gratuities

Full & Non-Refundable Prepayment Required to Confirm Seating

Please Reserve thru our Festive Desk 604-608-5308 or

[festivedesk@wedgewoodhotel.com](mailto:festivedesk@wedgewoodhotel.com)

Kindly Note there is Three-Hour Seating Time for Christmas Dinner

(V) Vegetarian (GF) Gluten-Free

Executive Chef Montgomery Lau

Pastry Chef Jackson Liu

