

Bacchus

D i n e O u t V a n c o u v e r 2 0 1 7

Friday, January 20th – Sunday, February 5th from 5:30pm daily

T O B E G I N

Creamy Tomato Soup ^(V)

Basil Garlic Toast

Wine Pairing: Meyer Family Vineyards, Gewürztraminer, BC (3oz)

Or

Confit Duck Rilette ^(G)

Smoked Foie Gras, Cipollini Onion, Fig Preserve, Duck Scratchings

Wine Pairing: Tantalus, Riesling, BC (3oz)

Or

Spinach & Kale Salad ^{(G) (V)}

Candied Beetroot, Ricotta Cheese

Add Chilled Poached Tiger Prawns \$12

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

E N T R É E S

Slow Cooked Beef Short Rib ^(G)

Garlic Potato Purée, Hot Pot Vegetables

Wine Pairing: Sandhill Estate, Syrah, BC (6 oz)

Or

B.C. Steelhead Salmon ^(G)

Scorched Leek, White Bean, Thyme Cassoulet

Add Sautéed Alaskan Scallops \$12

Wine Pairing: Gray Monk, Pinot Noir, BC (6 oz)

Or

Roast Butternut Squash Risotto ^{(G) (V)}

Arugula, Pumpkin Seed Pesto

Wine Pairing: Mission Hill 'Reserve', Sauvignon Blanc, BC (6 oz)

F O R T H E T A B L E

Bacchus Truffle Frites \$7

Sautéed Spinach with Lemon, Garlic & Olive Oil \$7

Bacon Roasted Brussels Sprouts \$9

S W E E T S

Classical Crème Brûlée ^(V)

Shortbread Biscuit

Or

Chocolate Mousse ^(V)

Salted Caramel, Vanilla

\$40 per person

taxes & gratuity not included

Best of BC Wine Pairing Add \$21

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

