

Bacchus

D i n e O u t V a n c o u v e r 2 0 1 8

Friday, January 19th – Sunday, February 4th from 5:30pm daily



T O B E G I N

Creamy Tomato Soup (V)

Whipped Fromage Blanc, Basil Oil

Wine Pairing: Gray Monk Pinot Noir, BC (3oz)

Or

Terrine de Campagne (G)

Pickled Radish, Tender Carrots, Cipollini Onion, Pistachio, Sour Cherry Gel

Wine Pairing: Le Vieux Pin, Rose, BC (3oz)

Or

Gem Lettuce Wedge Salad (G) (V)

Kale & beets, Shaved Cauliflower, Farm House Cheese, Preserve Walnuts, Walnut Crema

Add Chilled Poached Tiger Prawns \$12

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

E N T R É E S

Porcini Crusted Steelhead (G)

Charred Cauliflower, Leek and Olive Oil Crushed Fingerling, Carrot Puree

Add Sautéed Alaskan Scallops \$12

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

Or

Crispy Duck Confit (G)

Orange Glazed Endives, White Bean & Thyme Cassoulet, Charred Eggplant Puree

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

Or

Roast Butternut Squash Risotto (G) (V)

arugula, pumpkin seed pesto

Wine Pairing: La Stella 'Vivace', Pinot Grigio, BC (6 oz)

For the Table

Bacchus Truffle Frites \$7

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

Sautéed Green Beans, Shallots \$9

S W E E T S

Passion Fruit Crème Brûlée (V)

Hazelnut Short Bread

Or

Wedgewood Chocolate Raspberry Bar (V)

Raspberry Curd, dark chocolate ganache, vanilla chiffon

\$40 per person

taxes & gratuity not included

Best of BC Wine Pairing Add \$22

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

