

Bacchus

Mother's day Dinner

Sunday, May 11th, 2008



Appetizers

Wild Leek and Golden Nugget Potato Soup
green asparagus, fresh morels

OR

Raviolis of Wild Spring Salmon
spring vegetable bouillon



Entrées

Filet of New Season Queen Charlotte Halibut
Cannelloni of spring lettuce and artichokes, sweet pea velouté

OR

Grilled Roasted Strip Loin of Alberta Beef
dauphinoise potato, sauté spinach, red wine sauce



Dessert

Tiramisu

Coffee and Loose Leaf Tea Selection

\$55.00 per person

\$35.00 for children 10 and under

(Gratuuity and taxes not included)

Please note, the Bacchus Dinner Menu will still be offered.

Lee Parsons, Executive Chef

