

Bacchus

New Year's Eve Gala Dinner 2018

7:30pm – 1:00am (Last Dinner Seating 10:00pm)

Amuse Bouche

Chef's Seasonal Creation

FIRST COURSE

Heirloom Beets & Yogurt (V) (G)

Mint, Pumpkin Seeds, Amaranth, Balsamic Reduction

Wine Pairing: Simonnet-Febvre Rosé Brut (3oz)

or

Salmon & Oyster Tartare (G)

Shaved Cucumber, Crisp Cauliflower, Horseradish Buttermilk Dressing

Wine Pairing: Blue Mountain Brut (3oz)

SECOND COURSE

Sunchoke Volute (G) (V)

Shaved Black Truffles, Garlic Scented Froth

Wine Pairing: Meyer Family Vineyards Gewurztraminer (3oz)

or

Smoked Magret Duck & Foie Gras Torchon (G)

Arugula, Walnuts, Kumquat Marmalade

Wine Pairing: Tantalus Riesling (3oz)

MAIN COURSE

Charred Lobster Tail with Brandy Butter (G)

Braised Salsify, Heritage Carrots, Apple Chestnut Emulsion

Wine Pairing: Louis Latour Bourgogne Chardonnay (6oz)

or

Beef Tenderloin & Oxtail

Creamed Spinach, Crisp Onion Rings, Celeriac Puree, Natural Jus

Wine Pairing: Chateau Ste Michelle Merlot (6oz)

or

Stout Braised Venison Shank (G)

Creamy Polenta, Roasted Winter Root Vegetables

Wine Pairing: Sandhill Estate Syrah (6oz)

or

Artichoke Saffron Risotto (V) (G)

Cerignola Olives, Crispy Shitake

Wine Pairing: Giusti 'Longheri' Pinot Grigio (6oz)

CHEESE COURSE

A Selection of the finest British Columbia Producers

DESSERT COURSE

Champagne & Crepes

Confit Orange, Crème Léger, Blueberry

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

or

Sacher Torte

Chantilly Cream, Sour Cherry Compote

Wine Pairing: Taylor Fladgate 10 Year Tawny (2oz)

Freshly Brewed Artisanal Italian Coffee or Tealeaves Tea & Chocolate Truffles

\$195 per Person plus taxes & gratuities - Wine pairing add \$45 per Person plus taxes

Full & Non-Refundable Prepayment to Confirm Seating

Please reserve thru our Festive Desk, 604-608-5308 or festivedesk@wedgewoodhotel.com

(V) Vegetarian (G) Gluten-Free

Executive Chef Montgomery Lau Pastry Chef Jackson Liu

