

Bacchus

V a l e n t i n e ' s D i n n e r M e n u

Wednesday, February 14, 2018

A M U S E B O U C H E



Kusshi Oyster on Shell (GF)

Champagne Sabayon

Wine Pairing: Blue Mountain Brut (3 oz)

F I R S T C O U R S E



Ahi Tuna Crudo & Crisp Radish (GF)

Cerignola Olives & Dill Condiment, Crispy Buckwheat

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

OR

Beet Root Tartare (V)

Carrot Yolk, Herb & Frisee Salad, Sourdough Crutons

Wine Pairing: Mission Hill 'Reserve' Sauvignon Blanc (3oz)

S E C O N D C O U R S E



Terrine de Campagne & Foie Gras Torchon

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

Wine Pairing: Ogier 'Heritage' Côtes Du Rhône (3 oz)

OR

Truffle Scented Mushroom Soup (GF)(V)

Pine Nuts, Potato Crouton, Chives, Whipped Crème Fraiche

Wine Pairing: Beronia Reserva Rioja (3 oz)

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

The consumption of raw oysters poses an increased risk of food borne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.



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MAIN COURSE



Baked Sablefish & Crispy Sunchoke (GF)

Mussels, Clams, Chorizo, Saffron Risotto

Wine Pairing: St. Francis Chardonnay (6 oz)

OR

Beef Tenderloin Oscar (GF)

Herb & Olive Oil Crab, Potato Rösti, Asparagus, Sauce Béarnaise

Wine Pairing: Angeline Cabernet Sauvignon (6 oz)

OR

Pan Roasted Yarrow Meadows Duck (GF)

Twice Cooked Cassava, Purple Carrots, Pickled Red Beet, Red Cabbage Pureé

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

OR

Warm Potato & Celeriac Terrine (GF)(V)

Black Truffles, Swiss Chard, Olive Oil Sabayon

Wine Pairing: Chateau Ste Michelle Merlot (6 oz)

DESSERT COURSE



Valentines Dessert Platter "Pour Deux"

Champagne Ganache Truffle Cake, Chocolate Sauce

Textures of Pineapple, Rose Macaroons

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



Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves Tea

Valentine's Chocolates and Macaroons

\$130 per person, taxes and gratuity not included

Wine Pairing \$52.00

Executive Chef Montgomery Lau

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We respectfully ask you to silence your cellular phones in the dining room.

