

# Bacchus

*A Taste of British Columbia at The Wedgewood Hotel*

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## APPETIZERS

*Citrus Marinated Lake Louis Steelhead Trout  
Duo of Abbotsford Cauliflower, Aldergrove Watercress, Lemon Dressing*  
OR

*Salad of Olera Farm Hand Picked Greens  
Crisp Apple, Apple Cider and Walnut Dressing*  
OR

*Chilled Essence of Village Farm Vine Ripened Tomatoes  
Roasted Sweet Pepper and Basil Press*

## ENTRÉES

*Pan Seared Snowpass Coho Salmon  
Chilliwack Corn, Fanny Bay Manila Clam Chowder*  
OR

*Braised Shank "Peace Country" Lamb  
Fraserland Farm Nugget Potatoes, Olera Farm Green Beans, Minted Lamb Sauce*  
OR

*Pan Roasted Breast of Yarrow Meadows Duck Breast  
Fennel Purée, Roasted Friesen Farm Carrots, Lemon Verbena*  
OR

*Risotto of Golden Chanterelles and Soft Herbs  
Shaved Salt Spring Montana*

## DESSERTS

*Fisher Farm Blueberry and Lemon Crème Brûlée  
Citrus Sablé*  
OR

*Summerland Peach and Basil Crisp  
Vanilla Ice Cream*  
OR

*Olera Farm Raspberry Sablé  
White Chocolate Mousse and Raspberry Sorbet*

**3-Course Table d'Hôte \$55.00 per person**  
*(Gratuity and taxes not included)*

**LEE PARSONS**  
*Executive Chef*

