

A P P E T I Z E R S

Crisp Hearts of Romaine Lettuce <i>Bacchus Caesar dressing, marinated white anchovy, herb croûte</i>	\$10
Traditional Iceberg Wedge Salad <i>blue cheese dressing, crisp bacon, fine croutons</i>	\$10
Leek, Potato and Oyster Velouté <i>salted cod brandade beignet</i>	\$12
Avocado and Hand Peeled Shrimp Salad <i>blush aioli, fine herb salad</i>	\$12
Roasted Beets and Farm House Chèvre <i>seasonal leaves, green apple, walnut & cider dressing</i>	\$12
Chicken Liver and Cognac Parfait <i>fig chutney, toasted brioche</i>	\$12
Organic Arugula and Baby Spinach Leaves <i>spiced poached pear, candied pecans, crumbled stilton</i>	\$12
Smoked Ham Hock and Stone Ground Mustard Press <i>sweet pea purée, crisp quail egg</i>	\$14

PASTA

Spaghettoni Pasta <i>tiger prawns, saffron fennel, cured tomato, basil pesto</i>	\$14/25
Pappardelle Pasta <i>smoked wild boar "Bolognese"</i>	\$14/25
Garganelli Pasta <i>smoked chicken breast, oyster mushrooms, tarragon velouté</i>	\$14/25

Bacchus

E N T R É E S

Wild British Columbia Salmon <i>butternut squash agnolotti, rainbow chard citrus salsa verde</i>	\$29
Pan Seared Qualicum Beach Scallops <i>Aldergrove leek and chervil risotto</i>	\$34
Filet of Haida Gwaii Halibut <i>roasted cauliflower, fingerling potatoes, golden beets ginger and lemongrass velouté</i>	\$35
Pan Roasted Filet of Sablefish <i>cocotte potatoes, sauté spinach grain mustard and chives</i>	\$36
Roasted Loin of Fraser Valley Pork <i>braised cheek, choucroute, quince sherry vinegar jus</i>	\$28
Pan Roasted Breast of Free-Run Chicken <i>dauphinoise potatoes, roasted parsnip brussel sprouts, simple pan juices</i>	\$29
Slow Braised Shank of Veal <i>forked nugget potatoes, root vegetables Madeira jus</i>	\$30
Duo of Brome Lake Duck <i>roasted breast, slow braised leg, butternut squash fondant potato, port wine cherry sauce</i>	\$32
10oz Angus Beef New York Striploin <i>thyme and garlic roasted potatoes onion rings, peppercorn sauce</i>	\$38
"AAA" Alberta Beef Tenderloin <i>stilton crust, rösti potato, herb purée Bordelaise style sauce</i>	\$39
Roasted Rack of Opal Valley Lamb <i>gratin potato, ratatouille tomato and basil jus</i>	\$42
Pithivier of Red Onion, Apple and Goat Cheese <i>spinach, lentil de puy, warm red beet dressing</i>	\$26

All Side Dishes \$6

Herb Roasted Nugget Potatoes, Potato Purée, Bacchus Truffle Frites
Ratatouille, Sautéed Spinach with Lemon & Garlic,
Brussel Sprout with Smoked Bacon

Please inform your server of any specific food allergies or dietary requirements when ordering.

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

