

A P P E T I Z E R S

Roasted Organic Beets with Marcella Goat Cheese <i>pecan nuts, Granny smith apple, walnut dressing</i>	\$12
Duck Liver and Cognac Parfait <i>Okanagan fruit chutney, toasted brioche</i>	\$12
Poached Nova Scotia Lobster <i>avocado, tomato and watercress, tomato gazpacho</i>	\$19
Pan Seared Qualicum Beach Scallops <i>cauliflower sour cream, summer vegetables</i>	\$17
Salad of Avocado and Ruby Grapefruit <i>green asparagus, organic greens and herbs</i>	\$12
Romaine Lettuce Leaves <i>Bacchus Caesar dressing, shaved padano</i>	\$10
Aldergrove Arugula and Watercress <i>feta cheese, watermelon, lemon dressing</i>	\$10
Roasted Corn Velouté <i>Dungeness crab, natural yogurt</i>	\$12

PASTA

Risotto of Seasonal Mushrooms <i>celery root, soft herbs, Padano cheese</i>	\$15/26
Pappardelle Pasta <i>smoked wild boar and tomato ragout</i>	\$15/27
Spaghettini Pasta <i>gulf shrimp, cured tomato, basil pesto</i>	\$15/28
Hand Rolled Potato and Herb Gnocchi <i>Tiger blue, crisp bacon, herb chapleur crumbs</i>	\$15/26

Bacchus

E N T R É E S

Whole Grilled Dover Sole <i>sauté spinach, potato purée grain mustard and chive velouté</i>	\$46
Herb Crusted Filet of Smoked Alaskan Black Cod <i>spot prawn tortellini, cured tomato compote, braised fennel, Bouillabaisse sauce</i>	\$35
Filet of Queen Charlotte Halibut <i>potato, lemon and herb gnocchi, summer vegetable ragout, chervil emulsion</i>	\$34
Pan Seared Wild British Columbia Salmon <i>warm potato and sea asparagus salad Manila clam and tomato vinaigrette</i>	\$32
Organic Mount Lehman Breast of Chicken <i>fingerling potatoes, sauté kale seasonal mushrooms, lemon verbena</i>	\$32
Roasted Breast of Brome Lake Duck <i>slow braised leg, butternut squash, French beans, port wine cherry sauce</i>	\$36
Bacchus Roasted Rack of Lamb <i>gratin potatoes, crushed sweet peas roasted garlic, lamb roasting jus</i>	\$44
AAA Tenderloin of Alberta Beef <i>Kennebec potato and thyme rösti red wine shallot reduction</i>	\$42
Grilled 8oz New York Strip Loin <i>fondant potato, cipolini onions woodland mushrooms, sherry vinegar sauce</i>	\$38

All Side Dishes \$6

Sautéed Spinach with Lemon & Garlic
Cauliflower Gratin, Fresh Green Asparagus
Herb Roasted Nugget Potatoes

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.

