

Bacchus

CHRISTMAS DAY DINNER, 2010

*Smooth Duck Liver and Cognac Parfait
Okanagan Fruits Compote, Toasted Brioche*



*Maple Roasted Butternut Squash Velouté
Nutmeg and Kirsch Chantilly*



*Traditional Roast Grain Fed Turkey
Apple & Chestnut Stuffing, Glazed Carrots & Parsnips
Forked Yams, Potato Purée, Rosemary Roasting Juices, Cranberry Sauce*

or

*Filet of Queen Charlotte Spring Salmon
Sunchoke and Lobster Croquette, Roasted Fennel, Lobster Velouté*

or

*Grilled Tenderloin of Prime Alberta Beef
Thyme Rosti Potato, Woodland Mushroom Ragout
Truffle Madeira Reduction*



*Bacchus Plum Pudding with Prune and Armagnac Ice Cream
Dark Rum Sauce & Brandy Butter*

or

*Bitter Chocolate and Hazelnut Fondant,
White Chocolate Mousse, Praline Ice Cream*

Coffee or Loose Leaf Tea

Christmas Petit Fours & Mince Pies

\$140.00 per person

\$60.00 for children 10 and under

(Gratuity and taxes not included)

Seatings at 4:00 pm & 7:00 pm, by reservations only

WEDGEWOOD
HOTEL & SPA
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