

# Bacchus

Dine Out Vancouver Menu  
A Taste of Bacchus  
Season 2012 \$38.00 Per person  
Wine Flight \$14.50 per person

Roasted Beets and Farm House Chèvre  
Seasonal Leaves, Crisp Apple, Walnut & Cider Dressing  
Or

Chicken Liver and Cognac Parfait  
Fig Chutney, Toasted Brioche

Or

Carrot and Ginger Velouté  
Cilantro Sour Cream

Wine Flight: Tantalus, Riesling (3oz. pour)

Roasted California Cut New York Striploin of Alberta Beef  
Kennebec Potato Gnocchi, Root Vegetables, Peppercorn Sauce  
Wine Flight: Sandhill, Merlot (3oz. pour)

Or

Crisp Confit of Fraser Valley Duck,  
Forestiere Potatoes, Winter Kale  
Wine Flight: Cedar Creek, Pinot Noir (3oz. pour)

Or

Pan Seared Filet of Northern B.C. Coho Salmon  
Risotto of Fennel, Lobster & Lemongrass Sauce  
Wine Flight: Sandhill, Chardonnay (3oz. pour)

Honey and Poached Pear Crème Brulee  
Winter Spiced Sablé

Or

Dark Chocolate Ganache & Praline Tart  
Candied Filberts, Vanilla Ice Cream

Side Dishes ~ \$5.00 per selection  
Risotto of Woodland Mushrooms & Soft Herbs  
Bacchus Frites with Parmesan & Truffle Oil  
Sautéed Spinach with Garlic & Lemon  
Seasonal Vegetable Panache

Cheese plate as additional course ~ Add \$12.00

Moonstruck Beddis Blue  
3year Old Aged Quebec Cheddar  
Natural Pasture Comox Brie



Executive Chef Lee Parsons