

BRUNCH AT BACCHUS

SPARKLERS TO START

Kir or Apricot Royale	\$11.00
Bacchus Bubbly <i>Veuve de Vernay & Orange Juice</i>	\$11.00
Bellini Bacchus <i>white Peach Nectar, Cassis & Veuve de Vernay</i>	\$11.00
Passione <i>a blend of bananas, pineapple juice, fresh orange juice</i>	\$7.50
Strawberry Smoothie – Drink your Breakfast! <i>strawberries, yogurt and banana blended into a healthy alternative</i>	\$7.50

FROM THE BACCHUS KITCHEN

Vegetable Minestrone Soup <i>olive and padano palmier</i>	\$10.00
Fresh Fruit Parfaits <i>stirred yogurt, fresh berries & granola</i>	\$9.00
Crisp Hearts of Romaine Salad <i>classic Caesar vinaigrette with grilled breast of chicken</i>	\$10.00 \$18.00
Baby Spinach and Endive Salad <i>pear, Muscat grapes, blue cheese, lemon dressing</i>	\$9.50
Duck Liver and Cognac Parfait <i>Okanagan fruit chutney, crisp sage toasted brioche</i>	\$12.00
Bacchus Cobb Salad <i>grilled breast of chicken, crisp double smoked bacon, sweet tomato blue cheese, avocado, egg, crisp romaine hearts, lemon dressing</i>	\$18.00
Hand-Peeled BC Shrimp Clubhouse <i>toasted multi-grain, dill aioli, crisp bacon, french fries</i>	\$19.00
Chefs Farm Fresh Egg Omelet of the Day <i>garden leaves and herb salad</i>	\$17.50
Traditional Eggs Benedict <i>served with applewood smoked salmon</i>	\$19.00 \$19.00
Spinach, Artichoke and Risotto Cake <i>green asparagus, poached egg, tomato fondue</i>	\$16.00
Vanilla Brioche French Toast Served with Pure Maple Syrup <i>Okanagan fruit compote, whipped mascarpone</i>	\$16.50
Traditional Fish and Chips <i>battered halibut, pont neuf potatoes, tartar sauce</i>	\$18.00
Fingerling Potato & Confit Duck Hash <i>green onions, 2 poached eggs, grain mustard sabayon</i>	\$18.00
Bacchus Brunch Mixed Grilled <i>lamb sausage, back bacon, petit steak, rosti potato, two eggs any style</i>	\$20.00
Linguini Pasta <i>Prosciutto ham, cured tomato, arugula, walnut pesto</i>	\$18.00

LEE PARSONS
Executive Chef

