

# *Bacchus*

## *Easter Brunch*

*Sunday, April 4, 2010*

A Flute of Moët & Chandon Brut Imperial Champagne

\$32.00

Crisp Croquettes of Goats Cheese and Soft Herbs  
*roasted organic beets, apple cider and walnut dressing*

\$14.00

Cream of Woodland Mushroom Soup  
*herb crouton, chive chantilly*

\$8.50

Garganelli Pasta  
*slow braised oxtail, roasted porcini, shaved Padano cheese*

\$24.00

Filet of New Season Queen Charlotte Halibut  
*fricassee of fennel and artichokes, sauté potatoes, vierge sauce*

\$24.00

Lemon and Rosemary Roasted Breast of Chicken  
*potato and thyme gnocchi, spring vegetables, simple jus*

\$20.00

Dark Chocolate Truffle Cake  
*mocha milk sorbet*

\$9.00

*Executive Chef Lee Parsons*

