

Bacchus

Easter Table d'Hôte Menu

Sunday, April 4, 2010

Spring Pea and Chervil Velouté
dungeness crab, herb sour cream

∞ Or ∞

Salad of Baby Spinach, Belgium Endive and Anjou Pear
crumbled blue cheese, red grapes, lemon dressing

Roast Leg of Spring Lamb
gratin potato, spring vegetables, minted jus

∞ Or ∞

Pan Seared Filet of Coho Salmon
risotto of lemon and soft herbs

Dark Chocolate Truffle Cake
Mocha milk sorbet

Coffee & Petit Fours

Menu \$55.00

Children 10 & under \$36.00

(Taxes & gratuities are not included)

Executive Chef Lee Parsons

