

Bacchus

Mother's day Dinner

S u n d a y , M a y 9 , 2 0 1 0

A P P E T I Z E R S

White Asparagus and Leek Soup
Nova Scotia lobster and chervil

or

Risotto of Fresh Morels and Spring Peas
shaved Padano

E N T R É E S

Pan Seared Filet of New Season Queen Charlotte Halibut
west coast seafood chowder sauce

or

Roasted Breast of Organic Mount Lehman Chicken
gratin potato, seasonal vegetables, tomato & tarragon sauce

D E S S E R T

White Chocolate Mousse with Fresh Strawberries
poached rhubarb, strawberry mint sorbet

Coffee and Loose Leaf Tea Selection

\$65.00 per person

\$45.00 for children 10 and under
(Gratuity and taxes not included)

LEE PARSONS
Executive Chef

