Bacchus

35th Anniversary Celebration Menu
“Reinventing the Classics”

Exclusively Available from November 1st – 30th, 2019

The Wedge Salad
Romini Lettuce, Double Smoked Bacon, Brioche Crouton, Blue Cheese Crumble, Fromage Blanc
Bourgogne Chardonnay, Louis Latour, France (3oz)

Duck a L’Orange Two Ways
Pomme Paillasion, Braised Endives, Roast Spaghetti Squash, Orange Mirror Reduction
Côtes Du Rhône, Ogier ‘Héritage’, France (6oz)

Inverted Lemon Tart
Charred Meringue, Lemon Confit, Raspberry, Buttermilk Ice Cream
Moscato d’Asti ‘Nivole’, Michelle Chiarlo, Piemonte, Italy (2oz)

Caffè Umbria Artisanal Coffee or Selection of Tealeaves Tea Included

$79 per person

Wine Pairing Add $32 per person

Gratuity & taxes not included

Executive Chef Montgomery Lau