

BACCHUS

restaurant & lounge

DINNER

Local West Coast Oysters (GF)
Classic Mignonette & Cocktail Sauce
6 for \$26 | 12 for \$50
Add 1oz. Octavia Vodka \$12.5

APPETIZERS

- Celeriac Velouté** 17
Aged White Cheddar, Black Pepper Croutons, Domenica Fiore Olive Oil
- Tuna Tartare** 19
Albacore Tuna, Tomato, Avocado, Tamari,
Tempura Crumb, Wonton Crisps
- Hamachi Crudo (GF)** 22
Yellowfin Tuna, White Soy Ponzu, Granny Smith Apple, Ruby Grapefruit, Jalapeno
- Italian House Greens** 18
European Greens, Italian Vinaigrette, Crispy Prosciutto,
Parmesan, Black Pepper Croutons, White Anchovy
- Ricotta Mascarpone Ravioli Trio (V)** 15
Black Truffle Beurre Blanc, Pecorino Romano, Domenica Fiore Olive Oil
Add Pan Seared Scallops (3pcs) +18
Add Sautéed Prawns (3pcs) +15
- Podere Dei Leoni Burrata (V)** 25
Pickled Beets, Local Honey, Domenica Fiore Olive Oil, Fresh Baked Focaccia
- Foie Gras Torchon** 35
Fig Jam, Noble XO and Toasted Brioche



The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.

(GF) Gluten Free | (V) Vegetarian

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ENTRÉES

Roasted Cauliflower (V)(GF) Cumin, Sumac, Raisin, and Salsa Verde	25
Lightly Cooked Local Steelhead (GF) Domestic Wild Mushrooms, Braised Yukon Gold Potatoes, Red Wine Brown Butter Bearnaise	38
Soy Sake Marinated Local Sablefish Sushi Rice, Butter Glazed Bok Choy, Edamame, Yuzu Dashi	50
Wild Mushroom Risotto (V)(GF) Mushroom jus, Shaved Pecorino	39
Ricotta Mascarpone Ravioli (V) Black Truffle Beurre Blanc, Pecorino Romano, Dominica Fiore Olive Oil <i>Add Pan Seared Scallops (3pcs)+18</i> <i>Add Sautéed Prawns (3pcs)+15</i>	27
Prawns, Scallops, and Mussels Spaghetti White wine, Confit Cherry Tomatoes, Red Chili, Basil	42
Half Roasted Free Range Chicken (GF) Alsatian Choucroute, Pomme Purée, Grainy Dijon Soy Sauce	36
Roasted Fraser Valley Duck Breast (GF) Duck Confit, Roasted Root Vegetable, Orange & Lime Jus	50
Beef Duo Cache Creek Tenderloin and Braised Short Rib, Cauliflower Purée, Bok Choy, Szechuan Peppercorn Sauce	64

ENHANCEMENTS

Bacchus Truffle Fries (V)(GF)	12
Creamy Garlic Mashed Potatoes (V)(GF)	11
Sautéed Prawns with Garlic and White Wine (3pcs) (V)(GF)	15
Roasted Brussels Sprouts (V)(GF)	10
Confit Garlic Cheese Toast (2pcs) (V)	10
Pan Seared Hokkaido Scallops (3pcs) (GF)	18



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