

Bacchus

V a l e n t i n e ' s D i n n e r M e n u

Kusshi Oyster on Shell

Champagne Sabayon



Red Marconi Pepper & Tomato Tartare (V) (GF)

Capers, Tenkasu, Shiso Sprouts, Yuzu Paprika Emulsion

Wine Pairing: Blue Mountain Brut, Okanagan Valley, BC (3oz)

OR

Lavender Cured Salmon (GF)

Arctic Char Caviar, Aged Turnips, Sous Vide Purple Radish

Wine Pairing: Blue Mountain, Brut, Okanagan Valley, BC (3oz)



Olive Oil Poached Lobster with Apple Pomegranate Purée (GF)

Charred Red Onion, Macerated Red Beets, Pickled Red Cabbage

Wine Pairing: Louis Latour, Chardonnay, Bourgogne, France (3oz)

OR

Foie Gras Torchon & Blueberry Compôte

Butterfly Tea, Sun Dried Cherries, Pistachio Crumble, Toasted Brioche

Wine Pairing: Tantalus Riesling, Okanagan Valley, BC (3oz)



Roasted Mediterranean Sea Bream with Preserved Lemon (GF)

Preserved Lemon, Warm Cucumbers & Potatoes, Sautéed Radicchio, Peruvian Cherry Peppers, Chermoula

Wine Pairing: William Fèvre, Petit Chablis, Bourgogne, France (6oz)

OR

Balsamic Glazed Lamb Shank with Maiz Azul Polenta (GF)

Roasted Purple Yam, Dehydrated Kale, Pickled Heirloom Carrots, Natural Jus

Wine Pairing: Château des Landes, Lussac Saint-Émilion, Bordeaux, France (6oz)

OR

Slow Roasted Brant Lake Wagyu Sirloin Cap with Chimichurri (GF)

Twice Cooked Red Skin Potatoes, Charred Gem Tomatoes, Broccolini, Red Wine Reduction

Wine Pairing: Beronia, Reserva, Rioja, Spain (6oz)

OR

Heirloom Carrot Risotto, Goat Cheese & Sunflower Seeds (V) (GF)

Carrot Raisins, Cherry Balsamic, Domenica Fiore Olive Oil

Wine Pairing: Decoy Chardonnay, Sonoma County, California (6oz)



Valentine Dessert Platter Pour Deux

Red Velvet Cake, Cream Cheese Pecan Buttercream, Hibiscus Anglais

Wine Pairing: Errazuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile (2oz)



Huckleberry & Brown Butter Financier Cake, Pomelos Filaments, Dehydrated Huckleberry

Wine Pairing: Moscato d'Asti 'Nivole', Michelle Chiarlo, Piemonte, Italy (2oz)



Freshly Brewed Artisanal Italian Coffee or Tealeaves Tea Selection

Beverly's Valentine's Chocolates and House Made Macaroons

Executive Chef Montgomery Lau

\$135 per person, taxes and gratuity not included

Wine Pairing: Add \$50 per person

Please do not hesitate to specify special dietary requirements. (V) Vegetarian (GF) Gluten-Free
We respectfully ask you to silence your cellular phones in the dining room.

