

# BACCHUS

restaurant

## Canadian Thanksgiving Dinner Menu

Saturday, October 10<sup>th</sup> & Sunday, October 11<sup>th</sup>

5:30 pm – 10:00 pm

### Amuse Bouche of Chef's Seasonal Creation



#### Barley & Beef Bouillon

Celeriac, Black Kale, Cremini Mushroom, Chives, Domenica Fiore Olive Oil

**Wine Pairing:** Cabernet Franc, Tinhorn Creek, Okanagan Valley, BC (3oz pour)

Or

#### Pomegranate, Pear & Pecan Salad (V) (GF)

Belgium Endives, Baby Kale, Manchego, Cherry Balsamic Vinaigrette

**Wine Pairing:** Pinot Grigio, La Stella 'Vivace', Okanagan, BC (3oz pour)



### Butter Glazed Turkey Breast with Confit Turkey & Sage Stuffing

Whipped Sweet Potato, Roasted Fall Root Vegetables

Crushed Cranberries, Turkey Jus

**Wine Pairing:** Syrah, Sandhill Estate, BC (6oz pour)



#### Spiced Pumpkin Pie (V)

Dulce de Leche, Chantilly Cream, Roasted Banana Ice Cream

**Wine Pairing:** Riesling Ice Wine, Gehring, BC (2oz pour)



Freshly Brewed Artisanal Italian Coffee, Selection of Tealeaves  Tea



Assorted Petit Fours (V)

\$89 per adult

\$45 children 12 & under

**Wine Pairing Add** \$50 per guest

Gratuity and Taxes not included (V) Vegetarian (GF) Gluten Free

Executive Chef Montgomery Lau

