

BACCHUS

restaurant

USA Thanksgiving Dinner Menu

Thursday, November 26th, 2020

Amuse Bouche of Chef's Seasonal Creation



Barley & Beef Bouillon

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

Wine Pairing: Cabernet Franc, Tinborn Creek, Okanagan Valley, BC (30z 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 (30z 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 (60z pour)



Spiced Pumpkin Pie (V)

Dulce de Leche, Chantilly Cream, Roasted Banana Ice Cream

Wine Pairing: Riesling Ice Wine, Gefhringer, BC (20z 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

