

BACCHUS

restaurant

Christmas Day Dinner

Friday December 25th, 2020

First seating reservations from 4:00pm; 4:30pm; 5:00pm; 5:30pm
Second seating reservations from 7:00pm; 7:30pm; 8:00pm; 8:30pm

Amuse Bouche

Chef's Seasonal Creation



Confit Atlantic Lobster with Coconut Ginger Butternut Squash Soup ^(GF)

Toasted Almonds, Tarragon Oil

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



Charred Spanish Octopus with Manilla Clams ^(GF)

Roasted Sunchoke, Braised Salsify, Pickled Shimeji, Walla Walla Onion Puree

Wine Pairing: Decoy Chardonnay, Sonoma County, California (3oz pour)

OR

Pate Campagne with Sundried Cherries and Pistachio

Preserved Winter Vegetable, Pickled Pear, Sourdough Crostini

Wine Pairing: Pinot Noir, Meiomi, California (3 oz pour)

OR

Boston Lettuce Salad with Salt Spring Island Goat Cheese

Granny Smith Apple, Toasted Pumpkin Seeds, Pomegranate Vinaigrette

Wine Pairing: Chateau de Sancerre, Loire, France (3 oz pour)



Turkey Wellington with Rye & Sourdough Stuffing

Asparagus, Vanilla Yam Puree, Cranberry Compote, Natural Jus

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

OR

Brant Lake Wagyu Beef Coulotte with Braised Boneless Beef Shank ^(GF)

Potato Mille-Feuille, Haricot Vert, Heirloom Carrot, Huckleberry Jus

Wine Pairing: Bordeaux, 'Cuvée Tradition', Château des Landes, Bordeaux, France (6oz pour)

OR

Miso Maple Glazed Sablefish

Shiitake Stewed Spelt, Parsnip, Lime, Roasted Jerusalem Artichoke

Wine Pairing: Bourgogne Chardonnay, Louis Latour, France (6oz pour)

OR

Hand Crafted Potato Gnocchi with Black Winter Truffles ^(V)

Leek Fondue, Maitake Mushroom, Parmesan, Garlic Milk Froth

Wine Pairing: Chianti Classico 'Il Grigio' San Felice, Italy (6oz pour)



Chocolate Roulade Cake ^(V)

Raspberry Textures, Port Cherry Preserve, Whipped Chantilly

Wine Pairing: 'Coruja' Port Style Wine, Burrowing Owl, BC (2oz pour)

OR

Traditional Christmas Pudding ^(V)

Kumquat Compote, Brandy Sauce

Wine Pairing: Dow's Late Bottle Vintage Port, Portugal (2oz pour)



Festive Petit Fours

Freshly Brewed Artisanal Italian Coffee or Tealeaves ☞ Tea

\$159 per adult \$92 children 12-6 years \$48 children 5 & under

Sommelier Wine Pairing add \$50 per guest

Gratuity and taxes not included
(V) Vegetarian (GF) Gluten-Free

