

# BACCHUS

restaurant

## Executive Chef Montgomery Lau's New Year's Eve 2020

### *Epicurean Dinner Menu*

Reservations available at 7:30pm; 8:00pm and 8:30pm

#### T O B E G I N

##### Amuse Bouche (V)(GF)

Herb Scented Egg Custard, Matsutake Puree, Winter Truffle Shavings

#### S O U P C O U R S E

##### Roasted Chestnut & Lentil Soup (V)(GF)

Armagnac Apples, 12 HR Caramelized Onion, Chive

*Wine Pairing: Champagne Brut Reserve, Taittinger, France (3oz)*

#### A P P E T I Z E R S E L E C T I O N

##### Parsnip Tartare with Kale & Grapefruit Salad (V) (GF)

Finger Lime. Pine Nuts, Charred Lemon Vinaigrette

*Wine Pairing: Grüner Veltliner 'Lion' Sohm & Kracher, Austria (3oz)*

or

##### Arctic Char Gravlox with Golden Beet Tartar

Popcorn Amaranth, Rye Crisp, Local Salmon Caviar, Nasturtium

*Wine Pairing: Pinot Grigio, Giusti 'Longheri', Veneto, Italy (3oz)*

or

##### Seared Foie Gras with Duck Rillettes

Kumquat Marmalade, Marcona Almond, Brioche

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

#### M A I N C O U R S E S E L E C T I O N

##### Milk Poached Smoked Sablefish (GF)

Braised Celery, Roasted Celeriac, Celeriac Puree, Tarragon Oil

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

or

##### Slow Roasted Brant Lake Wagyu Striploin (GF)

Potato Mille-Feuille, Haricot Vert, Romanesco, Perigord Sauce

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

or

##### Pan Roasted Duck Breast with Foie Gras Duck Sausage

Pumpkin Spätzle, Savoy Cabbage, Heirloom Carrot, Roasted Sunchoke, Grape Jus

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

or

##### Cauliflower Steak with Crispy Panisses & Morel Mushroom (V)(GF)

French Beans, Baby Carrots, Curry Cauliflower Puree

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

#### C H E E S E C O U R S E

##### Local B.C. Artisanal Cheese (V)

House Made Preserves, Traditional Condiments

#### S W E E T S E L E C T I O N

##### Baked Alaska with Baileys Mousse (GF) (V)

Blood Orange, Toasted Hazelnuts

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

or

##### Champagne Layered Truffle Cake (V)

Raspberry Coulis, Fresh Raspberry, Chocolate Sauce

*Wine Pairing: Taylor Fladgate Late Bottle Vintage, Portugal (2oz)*

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##### Festive Petit Fours

Freshly Brewed Artisanal Italian Coffee or Tealeaves ☞ Tea

##### Enhancements Your Dinner

Add West Coast Kusshi Oysters, Classic Mignonette & Cocktail Sauce **\$40 per dozen**  
**\$159 per person. Sommelier Wine Pairing Add \$60 per person.**

*gratuity and taxes not included*

(V) Vegetarian (GF) Gluten Free

We respectfully ask you to silence your phone in the dining room.

