


BACCHUS

restaurant & lounge

January Feature

Three-course Table d'hôte

\$49



T O B E G I N

Preserved Heirloom Beet with Mesclun Greens (V)(G)

Greek Feta, Granny Smith Apple, Fennel, Candied Walnut

Pinot Grigio, La Stella "Vivace", BC - 3 oz

Citrus Cured Northern Pacific Trout (G)

Mandarins, Cerignola Olives, Celery Hearts, Quinoa Croutons

Grüner Veltliner, Sohm & Kracher "Lion", Austria - 3 oz

Caramelized Duck Confit Press

Kumquat Marmalade, Preserved Turnips, Cipollini Onion, House Made Brioche

Pinot Noir, Moraine Estate Winery, BC - 3 oz

E N T R É E S

Prosciutto & Potato Cappellacci

Parmesan Broth, Heirloom Carrot, Brussels Sprouts, Sage, Italian Parsley

Chianti Classico, San Felice "Il Grigio", Italy - 6 oz

Lamb Shanks Kokkinisto (G)

Roasted Fingerling Potatoes, Carrots, Charred Broccolini, Tomato Cinnamon Reduction

Syrah, Sandhill Estate, BC - 6 oz

Winter Squash Risotto (V)(G)

Toasted Pumpkin Seeds, Sage, Parmigiano-Reggiano

Chardonnay, Decoy, Sonoma County, California - 6 oz

D E S S E R T S

Cranberry Gin Crème Brulee (V)

Cranberry Compote, Confit Lime, Vanilla Langue de Chat

Errazuriz Late Harvest, Sauvignon Blanc, Chile - 2 oz

Daily Made Crafted Sorbets & Ice Creams (V)(G)

Sommelier Wine Pairing \$38