

BACCHUS

restaurant

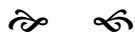
American Thanksgiving Three Course Table d'Hôte Dinner

Thursday, November 25th, 2021



Amuse Bouche

Chef's Seasonal Creation



Roasted Mushroom Velouté

Kennebec Potato Crouton, Truffle Oil, Chives

Wine Pairing: Blue Mountain, Brut, Okanagan Valley, BC (6oz)

Or

Baby Gem Wedge Salad with House Made Ranch Dressing

Crispy Prosciutto & Brioche Crouton Avocado, Sunflower Seeds, Sunflower Sprouts

Wine Pairing: Blue Mountain, Brut, Okanagan Valley, BC (6oz)



Slow Roasted Turkey Breast with Crispy Skin Crumble

Confit Turkey Terrine, Sage Stuffing, Fork Mash Butternut Squash, Roasted Brussels, Crushed Cranberries, Turkey Jus

Wine Pairing: Moraine Estate Winery, Pinot Noir, BC (6oz)



Spiced Pumpkin Pie (V)

Nutmeg Rum Anglaise, Brown Sugar Ice Cream, Cinnamon Tuile

Wine Pairing: Burrowing Owl 'Coruja' (2oz)



Premium Artisanal Coffee & Loose Leaf Tea Selection

\$89 per person | \$45 Children aged 12 & under

Wine Pairing | \$44 per guest

Prices do not include gratuities and taxes

Please note the full à la carte dinner menu is also available

Executive Chef Montgomery Lau | Executive Pastry Chef Christopher Janik

(V) Vegetarian | (G) Gluten-Free

