

BACCHUS

restaurant & lounge

Dine Out Vancouver 2022

Friday, January 14th – Monday, January 31st from 5:30 pm daily

T O B E G I N

Celeriac Velouté (V)(G)

Carrot Top Pistou, Smoked Paprika Oil

Wine Pairing: Chardonnay, Poplar Grove Winery, Okanagan, BC, 3 oz

or

Poached Scallop Quenelle (G)

Manila Clams, Charred Leeks, Clam Nectar Pommes Purée

Wine Pairing: Sauvignon Blanc, Mission Hill Estate Winery, 'Reserve', Okanagan, BC, 3 oz

or

Duck Rillettes with Sourdough Toast

Smokey Caramelized Onion Marmalade, Cornichon, Preserved Carrots

Wine Pairing: Gewurztraminer, Giant Head Winery, Summerland, BC, 3 oz

E N T R É E S

Crispy Pork Belly

Fregola, Black Kale, Prune Gastrique, Red Cabbage Purée

Add Pan Roasted Scallops (2pc) \$18

Wine Pairing: Riesling, Kitsch Winery, Okanagan, BC, 6 oz

or

Olive Oil Poached Steelhead Salmon

Parsnip Gnocchi, Roasted Carrot, Parsnip Purée, Meyer Lemon Vinaigrette

Add Patagonian King Prawns (3pc) \$18

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

or

Roasted Onion Risotto (V)(G)

Crispy Shallots, Parmigiano-Reggiano, Goat Cheese

Wine Pairing: Pinot Gris, Mission Hill Estate Winery, 'Reserve', Okanagan, BC, 6 oz

D E S S E R T S

Roasted Kabocha Squash Crème Brûlée (V)

Apple Compote, Spiced Gingerbread Tuile

Wine Pairing: Riesling Icewine, Gehringer, Okanagan, BC, 1 oz

or

Caramelized White Chocolate with Olive Oil Sablé

Dark Chocolate Budino, Caramel Pearls, Candied Orange Peel

Wine Pairing: 'Coruja', Burrowing Owl, Okanagan, BC, 2 oz

or

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

ENHANCEMENTS

Creamy Garlic Mashed Potatoes (V)(G) 11

Bacchus Truffle Frites (V)(G) 12

Confit Garlic & Gruyère Cheese Toast (V) 12

Charred Brussel Sprouts, Chorizo (G) 14

Sautéed Broccolini, Garlic, Chili, Vinegar, Parmesan Cheese (V)(G) 16

Truffle & Wild Mushroom Risotto, Parmigiano-Reggiano (V)(G) 16

Dine out Dinner Menu | \$59

Okanagan Wine Pairing | add \$38 per person

gratuity and taxes not included

Executive Chef Montgomery Lau

(V) Vegetarian | (G) Gluten-Free

The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.

