

# BACCHUS

restaurant & lounge

**D i n e O u t V a n c o u v e r 2 0 2 3**

*Available Jan 20 - Feb 5, 2023.*

**Dine out Dinner - \$65 per person**

**Okanagan Wine Pairing | add \$38 per person**

*Daily, from 5:30 pm*

## T O B E G I N

### **Ricotta Mascarpone Ravioli Trio (V)**

Black Truffle Beurre Blanc, Grana Padano, Pecorino Romano

**Add Pan Seared Scallops (3pcs) +18**

*Wine Pairing:* Pinot Noir, Moraine Estate Winery, BC (3oz)

OR

### **Tuna Tartare (G)**

Albacore Tuna, Tomato, Avocado, Tamari, Tempura Crumb, Wonton Crisps

*Wine Pairing:* Pinot Grigio, La Stella 'Vivace', BC (3oz)

OR

### **Celeriac Velouté**

Aged Cheddar, Black Pepper Crouton, Domenica Fiore Olive Oil

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

## E N T R É E S

### **Lightly Cooked Local Steelhead (G)**

Wild Mushrooms, Red Wine Brown Butter Bearnaise

**Add Tiger Prawns +18**

*Wine Pairing:* Sauvignon Blanc, Mission Hill 'Reserve', BC (6oz)

OR

### **Cache Creek Farm Bavette**

Peppercorn Demi, Haricot Verts Pommes Fondant

*Wine Pairing:* Syrah Sandhill Estate, BC (6oz)

OR

### **Wild Mushroom Risotto (V)**

Wild Mushrooms, Mushroom Jus, Shaved Pecorino, Truffle Beurre Blanc

**Add Pan Seared Scallops (3pcs) + 18**

*Wine Pairing:* Chardonnay, Poplar Grove, BC (6oz)

## D E S S E R T S

### **Apple Galette**

Granny Smith Apples, Frangipane,

Caramel, House Made Cardamon Ice Cream

*Wine Pairing:* Riesling Icewine, Gehringer, BC (1oz)

OR

### **Sticky Toffee Pudding (V)**

Butterscotch, Vanilla Ice Cream, Brandy Snap

*Wine Pairing:* 'Coruja' Burrowing Owl, BC (2oz)

OR

### **House Made Sorbets & Ice Creams (V)(G)**

## ENHANCEMENTS

Bacchus Truffle Fries	12
Creamy Garlic Mashed Potatoes	11
Sauteed Prawn with Garlic and White Wine	15
Roasted Brussel Sprouts	10
Confit Garlic Cheese Toast (2pcs)	10
Hokkaido Scallops (3pcs)	18

Please do not hesitate to specify special dietary requirements | (V) Vegetarian (GF) Gluten-Free

Taxes and gratuity not included | Reservations required through Tock

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

