

BACCHUS
restaurant & lounge

CHRISTMAS BRUNCH

Three-Course Table d'Hôte Menu
Thursday, December 25th, 2025, 10:30am - 1:30pm

TO BEGIN

Winter Squash Soup

Spices, Pumpkin Gremolata

Endive & Pear Salad

Radicchio, Romaine Lettuce, Croutons, Candied Pecans

Hot-Smoked BC Salmon

Cucumber, Dill Crème Fraîche, Horseradish

Duck Liver Parfait

Apple Chutney, Sweet Wine Gelée, Fresh Toasted Brioche

Yogurt & Housemade Granola (V)(GF)

Fresh Berries, Raspberry Coulis

ENTRÉE

Slow-Roasted Sage Turkey Breast & Roulade

Brussels Sprouts, Red Cabbage, Caramelized Chestnuts & Herbed Stuffing,
Whipped Potato Purée, Turkey Gravy, Cranberry Sauce

AAA Alberta Prime Rib

Pomme Purée, Brussels Sprouts, Carrots, Yorkshire Pudding, Peppercorn Jus

Pumpkin Ravioli (V)

Shaved Black Winter Truffle, Sage, Pumpkin Seed Pesto

Bacchus Eggs Benedict

Hollandaise, Toasted English Muffin, Shaved Truffle
Your Choice of Florentine, Canadian Back Bacon or Smoked Salmon

Chocolate Hazelnut Mascarpone French Toast

Berries, Candied Pecans, Québec Maple Syrup

DESSERT

Austrian Buchteln

Soft Baked Pastry filled with Fruit Jam, Vanilla Crème Anglaise,
Poached Apricots, Crumble

Eggnog Crème Brûlée

Ginger Crumble, Salted Caramel, Vanilla Ice Cream

GERMAN CHRISTMAS COOKIES

Executive Chef | Stefan Hartmann

Head Pastry Chef | Samson Fellows

\$95 per guest, \$65 for children aged 12 & under (2-course menu). Prepaid through Tock.
Gratuity, and taxes not included. Menu items are subject to change without notice.

(V) Vegetarian | (G) Gluten-Free