BACCHUS
restaurant & lounge

Christmas Brunch

Three-Course Table d'Hôte Menu
Friday, December 25th, 2026, 10:30am - 1:30pm

TO BEGIN

Winter Squash Soup (V)
Pumpkin Gremolata, Sunchoke Chip

Baby Gem Salad
Candied Bacon, Pistachio, Champagne Vinaigrette

Smoked Salmon Rösti
Dill Crème Fraîche, Salmon Caviar

Greek Yogurt Parfait (V) (GF)
Housemade Granola, Fresh Berries, Raspberry Coulis

ENTRÉE

Slow-Roasted Sage Turkey Breast & Roulade
Brussels Sprouts, Carrots, Caramelized Chestnuts, Herbed Stuffing,
Whipped Potato Purée, Turkey Gravy, Cranberry Compote

AAA Alberta Prime Rib
Potato Pavé, Roasted Root Vegetables, Yorkshire Pudding, Peppercorn Jus

Butternut Squash 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

Brioche French Toast (V)
Caramelized Bananas, Berries, Chantilly Cream, Québec Maple Syrup

DESSERT

Eggnog Crème Brûlée
Salted Caramel Whip, Cinnamon Tuile

Mini Sacher Cake
Chocolate Crumble, Toasted Hazelnut, Apricot Compote

ASSORTED PETIT FOURS (V)

Chef de Cuisine | *Keegan Yeo* 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.
90-minute seating time. (V) Vegetarian (GF) Gluten-Free

RELAIS & CHATEAUX