

BACCHUS

restaurant & lounge

CHRISTMAS DINNER

Four-Course Table d'Hôte Menu
Wednesday, December 24th & Thursday, December 25th, 2025
4:00pm - 10:00pm

AMUSE -BOUCHE

Classic Caviar

Blini, Crème Fraîche, Chives

TO BEGIN

Pan Seared Hokkaido Scallops (GF)

Caramelized Fennel, Marinated Beetroot, Saffron Emulsion

Wine pairing: Hester Creek Brut, 2018 (6oz)

Rabbit Terrine with Pan-Seared Loin

Marinated La Ratte Potatoes, Pickled Garden Vegetables

Wine pairing: Hester Creek Brut, 2018 (6oz)

Mille-Feuille of Grilled Mediterranean Vegetables

Okanagan Goat Cheese, Basil Pistou, Sunflower Seeds

Wine pairing: Hester Creek Brut, 2018 (6oz)

MID COURSE

Lobster Bisque

Butter Poached Lobster, Herb Oil

Wine pairing: Tantalus Vineyard Reisling, Kelowna, 2024 (6oz)

Pan Seared Foie Gras

Mango Chutney, Madeira Jus

Wine pairing: Tantalus Vineyard Pinot Noir Rose, Kelowna, 2024 (6oz)

ENTRÉE

Black Striped Sea Bass

Symphony of Root Vegetables, Bouillabaisse, Crispy Brandade

Wine Pairing: Clos du soleil 'capella', Keremeos, BC, 2023 (6oz)

Slow-Roasted Sage Turkey Breast & Roulade

Brussels Sprouts, Red Cabbage, Caramelized Chestnuts & Herbed Stuffing,

Whipped Potato Purée, Turkey Gravy, Cranberry Sauce

Wine pairing: Little Engine 'Silver' Pinot Noir, Okanagan, BC (6oz)

Stuffed Artichoke Heart (V)

Fregula, Braised Eggplant, Fine Herbs, Parmesan Crisp

Wine pairing: Popular Grove Chardonnay, Penticton, 2022 (6oz)

Grilled Beef Tenderloin

Pomme Purée, Brussels Sprouts, Carrots, Peppercorn Jus

Wine pairing: Tinhorn Creek Cabernet Franc, Okanagan Valley, 2022 (6oz)

DESSERT

Dubai Chocolate Cake

Pistachio Mousse, Tahini Ganache, Kadayif, Pistachio, Crumble

Wine pairing: Burrowing Owl 'Coruja' Port Style Wine, Oliver, BC, 2022 (2oz)

Christmas Sticky Toffee Pudding

Salted Carmel Ice-Cream, Cinnamon Tuile, Brandy Sauce

Wine pairing: Burrowing Owl 'Coruja' Port Style Wine, Oliver, BC, 2022 (2oz)

ASSORTED PETIT FOURS (V)

Executive Chef | *Stefan Hartmann* Head Pastry Chef | *Samson Fellows*

\$215 per guest, \$85 for children aged 12 & under (2-course menu). Sommelier Wine Pairing add \$95 per guest.
Prepaid through Tock. Gratuity, and taxes not included. Menu items are subject to change without notice.

(V) Vegetarian | (G) Gluten-Free

