BACCHUS
restaurant & lounge

CHRISTMAS DINNER

Four-Course Table d'Hôte Menu
Thursday, December 24th & Friday, December 25th, 2026 | 4:00pm - 10:00pm

AMUSE-BOUCHE

Smoked Salmon & Caviar
Blini, Crème Fraîche, Chives

TO BEGIN

Pan-Seared Hokkaido Scallops (GF)
Cauliflower, Hazelnuts, Salmon Caviar
Wine pairing | LaStella 'Lastellina ***Rosato****',* Okanagan, BC *(3oz)*

Duck, Cranberry & Grand Marnier Terrine
Foie Gras Mousse, Crostini
Wine pairing | ***Sauvignon Blanc****, Clos du Soleil 'Fumé Blanc',* Similkameen Valley, BC *(3oz)*

Harvest Beet Salad (V)
Chèvre, Pistachio, Black Truffle
Wine pairing | ***Chardonnay****, Louis Latour,* Bourgogne, France *(3oz)*

MID COURSE

Lobster Bisque
Butter-Poached Lobster, Herb Oil
Wine pairing | ***Pinot Gris****, Laughing Stock,* Okanagan Falls, BC *(6oz)*

Pan-Seared Foie Gras
Candied Chestnuts, Brioche, Sauce Chasseur
Wine pairing | ***Pinot Gris****, Laughing Stock,* Okanagan Falls, BC *(6oz)*

ENTRÉE

Tofino King Salmon
Scallop, Salsify Two Ways, Roasted Swiss Chard, Citrus Beurre Blanc
Wine pairing | ***Chenin Blanc****, Quails' Gate Estate Winery,* Okanagan, BC *(6oz)*

Slow-Roasted Sage Turkey Breast & Roulade
Brussels Sprouts, Carrots, Caramelized Chestnuts, Herbed Stuffing, Whipped Potato Purée, Turkey Gravy, Cranberry Compote
Wine pairing | ***Pinot Noir****, Little Engine 'Silver', Naramata,* Okanagan, BC *(6oz)*

Black Truffle Risotto (V)
Truffled Pecorino, Domenica Fiore Olive Oil, Madeira-Braised Truffles
Wine pairing | ***Sauvignon Blanc****, Hubert Brochard 'Tradition' Sancerre,* Loire Valley, France *(6oz)*

Roast Prime Rib
Pommes Purée, Root Vegetables, Yorkshire Pudding, Sauce au Poivre
Wine pairing | ***Cabernet Blend****, Château Nicot Rouge, Bordeaux,* France *(6oz)*

DESSERT

Petite Bûche de Noël
Port Cherry Preserve, Whipped White Chocolate Chantilly, Raspberry Chocolate Crumble
Wine pairing | ***Burrowing Owl*** *'Coruja', Port Style Wine,* Oliver, BC 2022 *(2oz)*

Cognac-Infused Christmas Pudding
English Plum Pudding, Cranberry Compote, Vanilla Custard
Wine pairing | ***Burrowing Owl*** *'Coruja', Port Style Wine,* Oliver, BC 2022 *(2oz)*

ASSORTED PETIT FOURS (V)

Chef de Cuisine | ***Keegan Yeo*** Head Pastry Chef | ***Samson Fellows***

December 24th $215 per guest, December 25th $225 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. 2.5 hour seating time. (V) Vegetarian (GF) Gluten-Free

RELAIS & CHATEAUX