

DINNER

Daily | 5:30pm – 10:00pm

FOR THE TABLE

Local West Coast Oysters (GF) | 6 for 26 | 12 for 50

Classic Mignonette & Cocktail Sauce

Seafood Platter | 120

Albacore Tuna, Chilled Prawns & Cocktail Sauce, Dungeness Crab Roll,  
West Coast Oysters

Bacchus Two Tier Seafood Tower | 225

Poached Lobster, Albacore Tuna, Chilled Prawns & Cocktail Sauce, Poached  
Mussels Tartare, Dungeness Crab Roll, Marinated Baby Shrimp in Marie Rose  
Sauce, Oysters, Candied Salmon, Scallop Ceviche

Kaviari® Caviar

Transmontanus | 150     Kristal | 175

20g of your selection, traditional accompaniments:  
Blinis, Potato Rösti, Chives, Shallots, Egg White, Egg Yolk, Crème Fraîche

APPETIZERS

Grilled Albacore Tuna (GF) (DF) | 26

Avocado, Five Spice, Ginger & Shallot Vinaigrette

Marinated Poached Nova Scotia Lobster (DF) | 30

Watermelon Tataki, Mango, Black Garlic, Tenkasu

Foie Gras Mousse Terrine | 34

Roasted Plum Chutney, Caramelized Endive, Port Wine Gelée, Toasted Brioche

Belgioioso Burrata (V) | 28

Marinated Red Beet, Pomegranate Vinaigrette, Arugula-Pumpkin Pistou, Fresh Grilled Focaccia

Winter Greens (VE) | 23

Roasted & Pickled Root Vegetables, Toasted Sunflower Seeds, Raw Shaved Granny Smith Apple

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A service charge of 18% will be added to all parties of six (6) or more.

MID - COURSE

**Lobster Bisque (GF) | 24**  
Grilled Shrimp, Tarragon Oil

**Brown Butter Squash Ravioli V | 3pcs 20 | 5pcs 32**  
Sage, Pumpkin Seed Pesto  
*+3pcs Seared Scallops (GF) 18 | +3pcs Sautéed Prawns (GF) 16*

**Truffled Mushroom Risotto (V) | 26**  
Pecorino Romano, Domenica Fiore Olive Oil  
*Available as an Entrée | 38*

ENTREES

**Herb Crusted Lingcod | 52**  
White Bean Purée, Cimi di Rapa, Olive Tortellini, Caper Olive Sauce

**Prawn and Scallop Tagliarini (DF) | 44**  
Lobster Bisque, Blistered Cherry Tomato, Chili, Fresh Basil

**Ricotta Polenta Gnocchi (V) (GF) | 38**  
Sautéed Spinach, Pumpkin Purée, Crispy Parmesan

**Braised Boneless Bison Short Rib (GF) | 58**  
Roasted Root Vegetables, Pomme Purée, Barolo Jus

**Seared Dry Aged Duck Breast & Confit Duck Leg | 60**  
Red Cabbage, Dumplings, Chestnuts, Honey Cranberry Jus

**Grilled Beef Tenderloin (6 oz.) (GF) | 72**  
Celeriac, Braised Parsnips, Confit Porcini Mushrooms, Bordeaux Jus

**Dry Aged Striploin (18 oz.) | 90**  
Herbed Spätzle, Broccolini, Shelter Point Whisky Peppercorn Jus

ENHANCEMENTS

Seared Scallops (3 pcs) (GF)   18	Creamy Garlic Mashed Potatoes (V) (GF)   14
White Wine and Garlic Prawns (3 pcs) (GF)   16	Confit Garlic Cheese Bread (V)   12
Pan-Seared Foie Gras   22 <i>Available as an Appetizer with Blueberry &amp; Duck Jus   28</i>	Grilled Broccolini, Lemon Zest, Shaved Almonds (VE)   16
Bacchus Truffle Pommes Frites, Chives, Grana Padano, Truffle Aioli (V) (GF)   14	Braised Red Cabbage   15
	Sweet & Spicy Roasted Brussels Sprouts, Pecorino   14

Executive Chef | Stefan Hartmann  
(V) Vegetarian (GF) Gluten Free