

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, West Coast Oysters

Bacchus Two Tier Seafood Tower | 225
Poached Lobster, Albacore Tuna, Chilled Prawns & Cocktail Sauce, Poached Mussels Tartare,
Marinated Baby Shrimp in Marie Rose Sauce, Oysters, Candied Salmon, Scallop Ceviche

Kaviari® Caviar
Baeri | 150 Kristal | 175
20g of your selection, traditional accompaniments:
Blinis, Potato Rösti, Chives, Shallots, Egg White, Egg Yolk, Crème Fraîche

APPETIZERS

Marinated Poached Nova Scotia Lobster ^(DF)^(GF) | 34
Caviar, Fennel, Apple, Yuzu

Foie Gras Terrine | 36
Hazelnuts, Amaretto Cherries, Brioche

Burrata ^(V) | 30
Beets, Pomegranate Seeds, Pistachio

Winter Greens ^(VE) | 24
Pear, Orange, Sunflower Seeds, Sunchoke Chips, Champagne Vinaigrette

Chef | Kegan Yeo
^(V) Vegetarian ^(VE) Vegan ^(GF) Gluten Free ^(DF) Dairy Free

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) | 26
Grilled Black Tiger Shrimp, Herb Oil

Butternut Squash Ravioli (V) | 3pcs 21 | 5pcs 33
Sage, Pumpkin Seed Pesto
+3 pcs Seared Hokkaido Scallops (GF) 21 | +3 pcs Sautéed Prawns (GF) 18

Truffled Mushroom Risotto (V) | 32
Pecorino Romano, Domenica Fiore Olive Oil
+Shaved Truffles +MP | Available as an Entrée | 40

ENTRÉES

Baffin Island Turbot | 58
Olive Tortellini, Cimi di Rapa, Salmon Roe, Bisque Sauce

Prawn & Scallop Tagliarini (DF) | 46
Bouillabaisse, Blistered Cherry Tomato, Chili, Fresh Basil

Confit Sunchokes (VE)(GF)(DF) | 38
Roasted & Pickled Squash, Pumpkin & Pomegranate Seeds

Rosstown Farm Herbed Chicken (GF) | 52
Chanterelle Mushrooms, Whipped Garlic Potatoes, Sauce Chasseur

Dry-aged Fraser Valley Duck Duo (GF) | 62
Heirloom Carrots, Charred Orange, Brown Butter Spinach, Grand Marnier Sauce

Braised Wagyu Beef Cheeks | 62
Roasted Root Vegetables, Whipped Garlic Potatoes, Bordeaux Jus

Grilled Beef Tenderloin (6 oz.)(GF) | 74
Potato Pavé, Maitake Mushrooms, Celeriac, Broccolini, Bordeaux Jus

Bone-In Striploin (18 oz.)(GF) | 95
Cippolini Onions, Sauce Au Poivre

ENHANCEMENTS

Seared Hokkaido Scallops (3 pcs) (GF) 21	Creamy Garlic Mashed Potatoes (V) (GF) 14
White Wine and Garlic Prawns (3 pcs) (GF) 18	Warm Potatoes Salad (V) (GF) 14
Pan-Seared Foie Gras 22	Confit Garlic Cheese Bread (V) 14
Schrenckii Caviar (2g) 15	Grilled Broccolini (VE) 16
Freshly Shaved Truffles MP	Sweet & Spicy Roasted Brussels Sprouts, Pecorino 15
Bacchus Truffle Pommes Frites, Chives, Grana Padano, Truffle Aioli (V) (GF) 16	Sauteed Mushroom Medley (V) 18