

BACCHUS

restaurant & lounge

DINE OUT VANCOUVER 2025

JANUARY 22ND – FEBRUARY 9TH, 2025 | DAILY, FROM 5:30 PM
\$65 PER GUEST | BC WINE PAIRING \$50 PER GUEST

STARTER

CURRIED CLAM CHOWDER (GF)

Seared Scallop, Root Vegetables, Micro-Greens

Wine Pairing: La Stella 'Vivace', Pinot Grigio, Osoyoos, BC 6 oz

DUCKLIVER TERRINE

Duckconfit, Caramelized Apple, Candied Walnuts, Toasted Brioche

Wine pairing: Tantalus Vineyards, Riesling, Kelowna, BC 6 oz

GRILLED GEM LETTUCE (V)

Bacchus Caesar Dressing, Croutons, Crispy Parmesan, Confit Grape Tomatoes

Wine pairing: Le Vieux Pin "Vaila" Pinot Noir, Rosé, Osoyoos, BC 6 oz

ENTRÉE

MAPLE GLAZED STEELHEAD TROUT (GF)

Cauliflower Three-Ways, Beurre Blanc, Chives

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

PORK COLLAR CONFIT (GF)

Pomme Purée, Cippolini Onions, Broccolini, Sauce Robert

Wine pairing: Maison Smith Montpetit, Cabernet Sauvignon, Similkameen Valley, BC 6 oz

RICOTTA RAVIOLI (V)

Toasted Hazelnuts, Celery Foam, Roasted Maitake Mushrooms

Wine pairing: Clos du Soleil 'Capella' Keremeos, BC 6 oz

DESSERT

CHOCOLATE CAKE "SACHER" (V)

Apricot Compote, Candied Almonds, Bourbon Vanilla Ice Cream

Wine pairing: Burrowing owl 'Coruja' 2 oz

CARAMELIZED APPLE TARTE (V)

Cinnamon Ice Cream, Chantilly

Wine pairing: St. Hubertus, Late Harvest Pinot Blanc, 2 oz

ENHANCEMENTS

Seared Scallops (3pcs) (GF) | 18

White Wine and Garlic Prawns (3pcs) (GF) | 16

Pan-Seared Foie Gras | 20

Bacchus Truffle Pommes Frites, Chives, Grana Padano, Truffle Aioli (V) (GF) | 14

Creamy Garlic Mashed Potatoes (V) (GF) | 14

Confit Garlic Cheese Bread (V) | 12

Grilled Broccolini, Lemon Zest, Shaved Almonds (V) | 16

Sweet and Spicy Roasted Brussel Sprouts, Pecorino | 14

Gratuity, and taxes not included | Menu items are subject to change without notice
Executive Chef – Stefan Hartmann | (V) Vegetarian | (G) Gluten-Free

