

BACCHUS

restaurant & lounge

DINNER MENU

FOR THE TABLE

BACCHUS TWO TIER SEAFOOD TOWER

225

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

SEAFOOD PLATTER

120

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

LOCAL WEST COAST OYSTERS

6 for 26 | 12 for 50

Classic Mignonette & Cocktail Sauce

KAVIARI® CAVIAR

Transmontanus | 150 Kristal | 175

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

APPETIZERS

Albacore Tuna Leche De Tigre | 26

Coconut, Calamansi, Chili Oil, Pickled Shallot

Poached Lobster Tartare (GF) | 30

Avocado, Mango, Roasted Peppers, Cilantro

Foie Gras Terrine | 34

Duck Rilette Croquette, Quince, Confit Chicory Compote

Belgioioso Burrata (V) | 28

Marinated Heirloom Carrots, Slow Braised Napa Cabbage, Focaccia

Winter Greens (V) | 25

Endive, Radicchio, Pear, Candied Pecans, Ages Balsamic Vinaigrette

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.

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MID-COURSE

Pumpkin Soup (GF) | 23

Seared Scallop, Pumpkin Seed Oil, Chives

Gorgonzola Walnut Ravioli (V) | 3pcs 20 | 5pcs 32

Citrus Beurre Blanc, Toasted Walnuts, Pecorino

+3 pcs Seared Scallops (GF) 18 | +3 pcs Sautéed Prawns (GF) 16

Truffle Mushroom Risotto (V) | 28

Mushroom, Parmigiano-Reggiano, Herbs, White Wine Beurre Blanc

Available as an Entrée | 38



ENTRÉES

Herb Crusted Ling Cod | 52

Bouillabaisse, Brandade, Rouille, Mediterranean Vegetables

Prawn and Scallop Tagliarini | 44

Lobster Bisque, Blistered Cherry Tomato, Chili, Fresh Basil

Squash Ricotta Gnocchi (V) | 38

Pumpkin Seeds, Brown butter, Sage

Pan Roasted Lamb Saddle | 58

Bean Cassoulet, Broccolini, Oven Dried Tomatoes

Crispy Seared Dry Aged Duck | 56

Braised Red Cabbage, Chestnuts, Palffy Dumpling, Duck Jus

Grilled Cache Creek Beef Tenderloin (GF) | 68

Potato Rosti, Celeriac, Balsamic Glazed Cipollini Onion, Red Wine Jus

+Pan-Seared Foie Gras | 20



Enhancements

Seared Scallops (3pcs) (GF) | 18

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

Pan-Seared Foie Gras | 22

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 (VE) | 16

Sweet and Spicy Roasted Brussel Sprouts,
Pecorino | 14

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