BACCHUS
restaurant & lounge

NEW YEAR'S EVE

DECEMBER 31ST 2026, 5PM - 7PM
THREE-COURSE GOURMET MENU

Classic Caviar Blini
Crême Fraîche, Chives

TO BEGIN

Lobster Tortellini
Lobster Consommé, Root Vegetables, Caviar
*Wine pairing | Blanc de Noir, Tantalus '**Wedgewood Cuveé**',* East Kelowna Slopes, BC *(6oz)*

Foie Gras Tartine
Black Truffle, Hazelnut, Cherries
*Wine pairing | Blanc de Noir, Tantalus '**Wedgewood Cuveé**',* East Kelowna Slopes, BC *(6oz)*

Artigiana Burrata (V)
Blood Orange, Pine Nuts, Focaccia
*Wine pairing | Blanc de Noir, Tantalus '**Wedgewood Cuveé**',* East Kelowna Slopes, BC *(6oz)*

ENTRÉE

Dry-Aged Duck Duo (GF)
Potato Gratin, Foie Gras, Carrots
*Wine pairing | **Brouilly**, Château de la Chaize, 2023,* Beaujolais, France *(3oz)*

Maple-Calvados Lacquered Sablefish
Pommes Purée, Roasted Maitake Mushrooms, Leeks
*Wine pairing | **Pinot Gris**, Laughing Stock,* Okanagan Falls, BC *(6oz)*

Beef Wellington
Pommes Purée, Broccolini, Madeira Jus
*Wine pairing | **Cabernet Blend**, Château Nicot Rouge, 2020,* Bordeaux, France *(6oz)*

Butternut Squash Ravioli (V)
Black Truffle, Green Peas, Pumpkin Seeds, Aged Pecorino
*Wine pairing | **Chardonnay**, Louis Latour,* Bourgogne, France *(6oz)*

DESSERT

Champagne & Chocolate Entremet
Praline Chocolate Crémeux, Crunchy Feuilletine, Roasted Hazelnut, Salted Caramel Ice Cream
*Wine pairing | Late Harvest **Sauvignon Blanc**,* Errazuriz Estate *(2oz)*

Mont Blanc Tart
Candied Chestnuts, Cassis Crémeux, Vanilla Cream
*Wine pairing | Late Harvest **Sauvignon Blanc**,* Errazuriz Estate *(2oz)*

ASSORTED PETIT FOURS

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

$175 per guest, Sommelier Wine Pairing add $58 per guest prepaid through tock | gratuity, and taxes not included Menu items are subject to change without notice | 2-hour seating time
(V) Vegetarian | (GF) Gluten-Free

RELAIS & CHATEAUX