

BACCHUS

restaurant & lounge

Thanksgiving Three-Course Table d'Hôte Dinner

Sunday, October 8, 2023 – Monday, October 9, 2023

Amuse

Carved Lox, Potato Rosti, Crème Fraîche



Marinated Beet & Burrata (V)

Fennel, Cucumber, Arugula Pistou

Wine Pairing: Clos du Soleil 'Capella' Sauvignon Blanc Blend, Keremeos, BC (6oz)

Or

Truffle Mushroom Consommé

Cream of Wheat Dumpling, Medley of Root Vegetables

Add Seared Foie Gras (+\$15)

Wine Pairing: 1 Mill Road 'Block 2' Pinot Noir, Naramata, BC (6oz)



Slow-Roasted Sage Turkey Breast & Roulade

Kale, Red Cabbage, Caramelized Chestnuts and Herbed Stuffing, Whipped Potato Purée,

Turkey Gravy and Cranberry Sauce

Wine Pairing: Tinhorn Creek, Cabernet Franc, Oliver, BC (6oz)



English Sticky Toffee Pudding (V)

Brandy Crème Anglaise, Spiced Pumpkin Ice Cream, Chantilly

Wine Pairing: Burrowing Owl 'Coruja' (2oz)



Mignardise

Premium Artisanal Coffee & Finest Selection of Loose-Leaf Tea

\$85 per person | \$55 for children aged 12 & under (2-course menu)

BC Wine Pairing \$55 per guest

Taxes and gratuity not included

Menu items are subject to change without notice

(V) Vegetarian | (G) Gluten-Free

A la carte dinner menu is also available

Executive Chef - Stefan Hartmann

