

# BACCHUS

restaurant & lounge



## American Thanksgiving Three-Course Table d'Hôte Dinner

Thursday, November 23, 2023

### Amuse

Gravlax, Potato Rosti, Crème Fraîche



### Belgioioso Burrata & Marinated Beet (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 (+22)

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

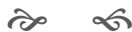


### Slow-Roasted Sage Turkey Breast & Roulade

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

Turkey Gravy and Cranberry Sauce

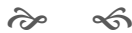
*Wine Pairing: Tinhorn Creek, Cabernet Franc, Oliver, BC (6oz)*



### English Sticky Toffee Pudding (V)

Brandy Crème Anglaise, Spiced Pumpkin Ice Cream, Chantilly

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



Premium Artisanal Coffee & Finest Selection of Loose-Leaf Tea



### Assorted Petit Fours (V)

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

