



# BACCHUS

restaurant & lounge

## Christmas Day Dinner 2023

Four-Course Gourmet Menu

### Amuse

Chef Seasonal Creation

### T O B E G I N

#### Poached Rainbow Trout Filet (G)

White Bean Purée, Trout Caviar, Chives, Citrus Beurre Blanc

Wine Pairing: 2022 La Stella 'Vivace', Pinot Grigio, Osoyoos, BC (3oz pour)

Or

#### Goat Cheese Napoléon Millefeuille (V)

Mediterranean Vegetables, Toasted Almond Romesco

Wine Pairing: 2021 Hubert Brochard 'Tradition', Sancerre, Loire Valley, France (3oz pour)

Or

#### Mousseline de Foie Gras

Duck Rilette, Hibiscus Quince Compote, Toasted Brioche, Sauternes Gelée

Wine Pairing: 2021 Duckhorn 'Decoy', Chardonnay, Sonoma County, California (3oz pour)

### M I D - C O U R S E

#### Pan-Seared Hokkaido Scallops (G)

Avocado Mango Red Pepper Salsa, Baby Greens, Crispy Prosciutto

Wine Pairing: 2022 Clos du Soleil 'Capella', Sauvignon Blanc Blend, Keremeos, BC (3oz pour)

Or

#### Truffled Jérusalem Sunchoke Soup (V) (G)

Wild Mushrooms Medley, Périgord Truffle

Wine Pairing: 2019 San Felice 'Il Grigio', Chianti Classico, Tuscany, Italy (3oz pour)

### M A I N

#### Cache Creek Grilled AAA Beef Tenderloin

Trio of Roasted Celeriac, Brussel Sprouts Leaves, Pommes Dauphine, Red Wine Jus

Wine Pairing: 2019 Château Tour Bayard, Montagne, St. Émilion, Bordeaux, France (6oz pour)

Or

#### Seared Black Striped Sea Bass (G)

Crushed Herbed Potatoes, Balsamic Lentils, Braised Leeks, Riesling Froth

Wine Pairing: 2021 Louis Latour Chardonnay, Bourgogne, France (6oz pour)

Or

#### Roasted Sage Turkey Duo

Chestnut Apple Stuffing, Brussels Sprouts with Lardons, Glazed Beets, Pommes Purée, Natural Jus

Wine Pairing: 2019 Xavier Vignon 'Vieilles Vignes', Côtes du Rhône, France (6oz pour)

Or

#### Tyrolean Palffy Dumplings (V)

Braised Kale, Coriander-Orange Carrots, Truffle Jus

Wine Pairing: 2018 Beronia, Rioja Reserva, Spain (6oz pour)

### D E S S E R T S

#### Gingerbread Mousse Snowflake

Eggnog Ice Cream, Spiced Orange Gel

Wine Pairing: 2016 Château D'Armajan des Ormes, Sauternes, Bordeaux, France (2oz pour)

Or

#### Dark Chocolate Ganache Tart

Pistachio Cream, Passionfruit Sorbet

Wine Pairing: 2017 Taylor Fladgate Late Bottle Vintage Port, Portugal (2oz pour)

Selection of Freshly-Brewed Artisanal Coffee & Loose-Leaf

2.5-hour seating | \$199 per guest, Sommelier Wine Pairing add \$65 per guest  
prepaid through tock | gratuity, and taxes not included | Menu items are subject to change without notice

Executive Chef - Stefan Hartmann

(V) Vegetarian | (G) Gluten-Free

