



# BACCHUS

restaurant & lounge

## Christmas Day Brunch

Three-Course Festive Menu

10:30 am - 2:30 pm

### Amuse

Chef's Sweet Treat

## To Begin

### Pumpkin & Ginger Soup (V)(G)

Toasted Pumpkin Seeds, Chives

or

### Gravlax Smoked Salmon (G)

Potato Rösti, Horseradish, Crème Fraîche, Chives

or

### Marinated Red Beets Salad (V)(G)

Okanagan Goat Cheese, Winter Greens, Orange, Quinoa

or

### Leek & Gruyere Tartelette (V)

Marinated Maitake Mushrooms, Sundried Tomato Pistou

or

### Duck Liver Parfait

Fig Compote, Sweet Wine Gelée, Brioche

or

### Yogurt & House-Made Granola Cup (V)

Fresh Berries, Raspberry Coulis

## Entrées

### Slow-Roasted Sage Turkey Breast Roulade

Chestnut Apple Stuffing, Brussels Sprouts with Pancetta, Glazed Beets, Pommes Dauphine, Natural Jus

or

### Prime Rib with Yorkshire Pudding (G)

Green Beans, Bacon, Pommes Purée, Peppercorn Jus

or

### Truffled Poached Eggs & Glazed Ham

Caramelized Onions, Sauteed Spinach, Kennebec Potatoes, English Muffin, Hollandaise

or

### Artichoke, Spinach & Mushroom Eggs Benedict (V)

Grilled Tomatoes, Crispy Latka, Hollandaise

or

### Orange & Fennel Chopped Salad with Pan-Seared Steelhead

Quinoa, Sunflower Seeds, Feta, Lemon Vinaigrette

or

### Brioche French Toast (V)

Bourbon Maple Syrup, Sour Cream Mousse, Candied Pecans

## Desserts

### Sticky Toffee Pudding

Spekulatius Crumble, Eggnog Ice Cream

or

### Bavarian Apple Strudel

Vanilla Sauce, Icing Sugar

Festive Mignardise

90-minute seating time | \$85 per adult | \$49 children 12 & under  
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

