

BACCHUS

restaurant & lounge

A Valentine Delight Four-Course Gourmet Menu

February 14, 2024 | \$175 per person

Tuna Tartelette

Crispy Capers & Parsley



Charred Hokkaido Scallops

Smoked Ham Hock Terrine, Chive & Rutabaga, Dijon-Shallot Vinaigrette

Wine pairing: Taittinger Brut Réserve, Champagne, France (3 oz)

Or

BelGioioso Burrata (V)

Potato-Arugula Salad, Oven Dried Tomato, Rosmarini Olives, House-Made Focaccia

Wine pairing: Taittinger Brut Réserve, Champagne, France (3 oz)



Green Pea Risotto (V)

Sautéed Treviso, Pecorino

Wine pairing: 2022 Peak Cellars, Pinot Gris, Lake Country, BC (3 oz)

Or

Lobster Consommé

Lobster Ravioli, Medley of Root Vegetables

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



Merlot Braised Beef Short Ribs

Parsnips Three Way, Shallots Confit

Wine pairing: 2019 Château Tour Bayard, Montagne St. Emilion, Bordeaux, France (6 oz)

Or

Maple Syrup Glazed Sablefish

Cilantro Infused Potatoes, Carrots, Edamame, Shitake

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

Or

Parmesan Dumplings (V)

Green Asparagus, Peas, Kohlrabi Cream

Wine pairing: 2021 Hubert Brochard 'Tradition' Sancerre, Loire Valley, France (6oz)



Pavlova For Two

Passionfruit Crème, Meringue, Raspberries & Cassis Ice-cream

Wine pairing: 2019 Erasures Late Harvest Sauvignon Blanc, Casablanca Valley, Chile (2oz)



Mignardise

Macarons

Raspberry Pâte de Fruit

Selection of Freshly Brewed Artisanal Coffee & loose-leaf Tea

2.5-hour seating time | \$175 per person | Wine Pairing \$65 per Person

Prepaid through Tock | Taxes and gratuity not included

Menu items are subject to change without notice

Live Entertainment from 5.00 pm to 10.00 pm

Executive Chef ~ Stefan Hartmann

(V) Vegetarian | (G) Gluten-Free

