

BACCHUS

restaurant & lounge

Mother's Day Brunch

Three Course Menu
Sunday, May 12th 2024 | 11:00 am – 2:00 pm

TO BEGIN

Spring Pea Soup (V)
Chorizo Crumble, Mint

Poached Egg
Kataifi Nest, Smoked Salmon, Horseradish, Dill, Chives

Baby Shrimp Cocktail
Avocado, Oven-Dried Tomato, Marie Rose Sauce

Podere Dei Leoni Burrata & Focaccia (V)
Marinated Heirloom Tomatoes, Basil,

Yogurt & House-Made Granola Parfait
Mixed Berries, Raspberry Coulis

MAINS

Whole Roasted Prime Rib
Yorkshire Pudding, Mash Potatoes, Broccolini, Peppercorn Jus

Haida Gwaii Halibut
Safron Risotto, Green Asparagus, Beurre Blanc

Potato Pea Ravioli (V)
Sautéed Gem Lettuce, Beurre Blanc

Classic Eggs Benedict
Crispy Pork Belly, Gruyère Cheese, English Muffin

Smoked Salmon Eggs Benedict
Cream Cheese, Spinach, English Muffin

French Toast
Cherry Compote, Candied Pecans, Vanilla Whipped Cream

DESSERTS

Swiss Roll
Strawberry Rhubarb Buttercream, Cassis Ice Cream

Mango Passionfruit Dome
Vanilla Sable, Mango Compote, Lavendar Ice Cream

Selection of Artisanal Italian Coffee or Loose-Leaf Tea

From 11:00 am | Last seating at 2:00 pm | 90-minute seating time
\$85 per person | \$45 for Children 12 and under (reduced menu) Pre-Paid
Taxes, and gratuity not included

Executive Chef Stefan Hartmann

(V) Vegetarian | (G) Gluten-Free