

# BACCHUS

restaurant & lounge



## Thanksgiving Dinner

THREE-COURSE TABLE D'HÔTE

Sunday, October 13<sup>th</sup> & Monday, October 14<sup>th</sup>, 2024

AMUSE

**Gravlax, Potato Rosti, Crème Fraîche**

TO START

**Belgioioso Burrata (V)**

Honey Roasted Root Vegetables, Slow Braised Napa Cabbage, Focaccia

*Wine Pairing: Clos du Soleil 'Capella' Sauvignon Blanc Blend, Keremeos, BC (6oz)*

Or

**Truffled Consommé**

Tortellini, Medley of Root Vegetables  
Add Seared Foie Gras +22

*Wine Pairing: Little Engine 'Silver' Pinot Noir, Okanagan Valley, BC (6oz)*

ENTRÉE

**Slow-Roasted Sage Turkey Breast & Roulade**

Brussel Sprouts, Red Cabbage, Caramelized Chestnuts & Herbed Stuffing, Whipped Potato Purée, Turkey Gravy and Cranberry Sauce

*Wine Pairing: Maison Smith Montpetit, Cabernet Sauvignon, Similkameen, BC (6oz)*

DESSERT

**Pumpkin Cheesecake (V)**

Candied Pecans, Crumble, Spiced Chantilly

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

**Assorted Petit Fours (V)**

*Executive Chef | Stefan Hartmann*

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. A la carte dinner menu is also available  
(V) Vegetarian | (G) Gluten-Free