

BACCHUS

restaurant & lounge



Thanksgiving Dinner

THREE-COURSE TABLE D'HÔTE

Sunday, October 13th & Monday, October 14th, 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