

BACCHUS
restaurant & lounge

Christmas

DINNER MENU

Four-Course Table d'Hôte
Wednesday, December 25th, 2024, 4:00pm - 10:00pm

Chefs Selection Amuse -Bouche

TO BEGIN

Pan Seared Hokkaido Scallops (GF)

Pumpkin Relish, Crispy Black Rice, Caper Beurre Blanc
Wine pairing: Taittinger Brut Reserve, Champagne France, 6 oz

Foie Gras Terrine

Brioche, Fragola Grapes, Caramelized Apple
Wine pairing: Taittinger Brut Reserve, Champagne France, 6 oz

Saffron Chickpea Panisse (V)(GF)

Scamorza, Dried Tomato Pesto, Eggplant Caviar
Wine pairing: Taittinger Brut Reserve, Champagne France, 6 oz

MID COURSE

Truffled Celeriac Veloute (V)

Puff Pastry, Périgord Truffle
Wine pairing: San Felice, 'Il Grigio', Chianti Classico, Tuscany, Italy 6 oz

Butter Poached Lobster Ravioli

Bisque, Basil Oil, Crispy Leek, Cavair Garnish
Wine pairing: Clos Du Soleil 'Capella', Keremeos, BC, 6 oz

ENTRÉE

AAA Alberta Prime Rib

Yorkshire Pudding, Pomme Purée, Brussel Sprouts, Carrots, Peppercorn Jus
Wine pairing: Chateau Tour Bayard, Montagne St. Emilion, Bordeaux, 6 oz

Charred Sablefish (GF)

White Wine Mussels, Root Vegetables, Parisienne Potatoes & Parsley
Wine Pairing: Domaine Courtalt-Michelet Chardonnay, Chablis France, 6 oz

Slow-Roasted Sage Turkey Breast & Roulade

Brussel Sprouts, Red Cabbage, Caramelized Chestnuts & Herbed Stuffing,
Whipped Potato Purée, Turkey Gravy and Cranberry Sauce
Wine pairing: Little Engine 'Silver' Pinot Noir, Okanagan, BC, 6 oz

Confit Lemon Risotto (V)

Sautéed Gem Lettuce, Green Peas
Wine pairing: Hubert Brochard 'Tradition' Sancerre, Loire Valley, France 6 oz

DESSERT

Eggnog Crème Brûlée (V)

Pistachio Crumble, Blueberries
Wine pairing: Chateau D'Armajan des Ormes, Bordeaux, France 2oz

Pear & Almond Tart (V)

Frangipane, Tonka Bean Ice Cream, Candied Almond Strudel
Wine pairing: Chateau D'Armajan des Ormes, Bordeaux, France 2oz

Assorted Petit Fours (V)

Executive Chef | Stefan Hartmann

\$199 per guest, \$85 for children aged 12 & under (2-course menu). Sommelier Wine Pairing add \$95 per guest.
Prepaid through Tock. Gratuity, and taxes not included. Menu items are subject to change without notice.
(V) Vegetarian | (G) Gluten-Free