

BACCHUS
restaurant & lounge

Christmas

BRUNCH MENU

Three-Course Table d'Hôte
Wednesday, December 25th, 2024, 10:30am - 1:30pm

TO BEGIN

Celeriac Velouté (V)(GF)

Parsley, Toasted Pumpkin Pistou

Smoked Salmon Tartare (GF)

Potato Rosti, Crème Fraîche, Horseradish

Belgioioso Burrata (V)

Cherry Tomato & Radish Salad, Fresh Baked Focaccia

Yogurt & Housemade Granola (V)(GF)

Fresh Berries, Raspberry Coulis

Duck Liver Parfait

Waldorf Salad, Candied Walnuts, Toasted Brioche

ENTRÉE

Slow-Roasted Sage Turkey Breast & Roulade

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

AAA Alberta Prime Rib

Yorkshire Pudding, Pomme Puree, Brussel Sprouts, Carrots, Peppercorn Jus

Bacchus Benedict

Hollandaise, Toasted English Muffin, Shaved Truffle
Your Choice of Florentine or Ham or Smoked Salmon

Chopped Salad (GF)

Chickpeas, Cucumber, Celery, Tomato, Apple, Fennel, Pumpkin Seeds, Lemon Vinaigrette
Your Choice of Salmon or Feta

Brioche French Toast (V)

Bourbon Maple Syrup, Sour Cream Mousse, Candied Pecan, Blueberry Compote

DESSERT

Eggnog Crème Brûlée (V)

Pistachio Crumble, Blueberries

Pear & Almond Tart (V)

Frangipane, Tonka Bean Ice Cream, Candied Almond Strudel

Assorted Petit Fours (V)

Executive Chef | Stefan Hartmann

\$85 per guest, \$65 for children aged 12 & under (2-course menu). Prepaid through Tock.
Gratuity, and taxes not included. Menu items are subject to change without notice.
(V) Vegetarian | (G) Gluten-Free