

BACCHUS  
restaurant & lounge

# Christmas

## BRUNCH MENU

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

### TO BEGIN

#### Celeriac Velouté (V)(GF)

Parsley, Toasted Pumpkin Pistou

#### Smoked Salmon Tatar (GF)

Potato Rosti, Crème Fraîche, Horseradish

#### Fresh Baked Focaccia (V)

Burrata, Cherry Tomato & Radish Salad

#### 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