

BACCHUS

restaurant & lounge

Christmas Eve Dinner

À LA CARTE

FOR THE TABLE

SEAFOOD PLATTER

120

Albacore Tuna Tataki, Chilled Prawns & Cocktail Sauce,
West Coast Oysters

LOCAL WEST COAST OYSTERS

6 for 26 | 12 for 50

Classic Mignonette & Cocktail Sauce

KAVIARI[®] CAVIAR

Transmontanus | 150 Kristal | 175

20g of your selection, traditional accompaniments:

Blinis, Potato Rosti, Chives, Shallots, Egg White, Egg Yolk, Crème fraîche

APPETIZERS

Poached Lobster Tartare (GF) | 30

Avocado, Mango, Roasted Peppers, Cilantro

Foie Gras Terrine | 32

Duck Rilette Croquette, Quince, Confit Chicory Compote

Winter Greens (V) | 23

Endive, Radicchio, Pear, Candied Pecans, Ages Balsamic Vinaigrette

Not all ingredients are listed. Please alert your server if you have any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized
milk may increase your risk of foodborne illness. A service charge of 18% will be added to all
parties of six (6) or more.

BACCHUS

restaurant & lounge

MID-COURSE

Pumpkin Soup | 22

Seared Scallop, Pumpkin Seed Oil, Chives

Gorgonzola Walnut Ravioli (V) 3pcs 20 | 5pcs 32

Citrus Beurre Blanc, Toasted Walnuts, Pecorino
+3 pcs Seared Scallops (GF) 18 | +3 pcs Sautéed Prawns (GF) 16



ENTRÉES

Pan Seared Ling Cod (GF) | 52

Bouillabaisse, Brandade, Rouille, Mediterranean Vegetables

Truffled Mushroom Risotto (V) | 38

Mushroom, Parmigiano-Reggiano, Herbs, White Wine Beurre Blanc

Grilled Cache Creek Tenderloin (GF) | 68

Potato Rosti, Celeriac, Balsamic Glazed Cipollini Onion, Red Wine Jus
+Pan-Seared Foie Gras | 20



DESSERT

Sticky Toffee Pudding | 15

Muscovado Crumble, Bourbon Vanilla Ice Cream, Warm Toffee Sauce

Espresso Tiramisu (V) | 14

Infused with Espresso, Amaretto, Tia Maria, Cocoa Espresso Beans, Amarena Cherry



Enhancements

Seared Scallops (3pcs) (GF) | 18
White Wine and Garlic Prawns (3pcs) (GF) | 16
Pan-Seared Foie Gras | 20
Bacchus Truffle Pommes Frites, Chives, Grana
Padano, Truffle Aioli (V) (GF) | 14

Creamy Garlic Mashed Potatoes (V) (GF) | 14
Confit Garlic Cheese Bread (V) | 12
Grilled Broccolini, Lemon Zest, Shaved
Almonds (VE) | 16
Sweet and Spicy Roasted Brussel Sprouts,
Pecorino | 14

Executive Chef Stefan Hartmann
(V) Vegetarian (GF) Gluten Free