

BACCHUS
restaurant & lounge

New Years Celebration

DECEMBER 31ST 2024, 8PM
FOUR-COURSE GOURMET MENU

Chefs Selection Amuse -Bouche

TO BEGIN

Charred Lobster Tail (GF)

Cucumber, Green Apple, Horseradish, Dill

Wine pairing: Taittinger Brut Reserve, Champagne France, 6 oz

Quail Crepinette (GF)

Mushroom Tatar, Port Wine Shallot Confit, Madeira Jus

Wine pairing: Taittinger Brut Reserve, Champagne France, 6 oz

Okanagan Goats Cheese Roulade (V)(GF)

Couscous, Marinated Red Beets, Arugula Pistou, Toasted Pumpkin Seeds

Wine pairing: Taittinger Brut Reserve, Champagne France, 6 oz

MID COURSE

Truffled Consomme

Tortellini, Root Vegetables, Chives

Wine pairing: La Stella 'Vivace', Pinot Grigio, Osoyoos, BC, 5oz

Mascarpone Saffron Risotto (GF)

Sauteed Scallop, Grilled Broccolini, Parmigiano Reggiano

Wine Pairing: Hubert Brochard 'Tradition' Sancerre, Loire Valley, France, 5 oz

ENTRÉE

Dry Aged Duck Duo (GF)

Balsamic Lentils, Potato Gratin, Whole Roasted Carrots

Wine pairing: San Felice, 'Il Grigio' Chianti Classico, Tuscany, Italy, 6 oz

Pan Seared Black Striped Sea Bass

Lobster Bisque, Slow Braised Mediterranean Vegetables, Pomme Dauphine

Wine pairing: Louis Latour, Chardonnay, Bourgogne, France, 6 oz

Grilled AAA Beef Tenderloin (GF)

Pomme Puree, Juniper Kohlrabi, Braised Navette, Creamed Spinach, Port Wine Jus

Wine pairing: Chateau Tour Bayard, Montagne St. Emilion, Bordeaux France 6 oz

Truffled Ravioli (V)

Green Asparagus, Peas, Black Pepper Beurre Blanc, Aged Pecorino

Wine pairing: Domaine Courtault Michelet, Chablis, Bourgogne, France, 6oz

DESSERT

Prosecco Mouse Dome

Orange Glase Sable, Spiced Orange Segments, Pistachio Crumble

Wine pairing: Château D'Armajan Des Ormes, Sauternes, Bordeaux, France, 2oz

Sticky Toffee Pudding (V)

Muscovado Crumble, Bourbon Vanilla Ice Cream, Warm Toffee Sauce

Wine pairing: Taylor Fladgate, Late Bottled Vintage Port, Portugal, 2oz

Assorted Petit Fours (V)

Executive Chef | Stefan Hartmann

\$199 per guest, Sommelier Wine Pairing add \$85 per guest
prepaid through tock | gratuity, and taxes not included

Menu items are subject to change without notice

(V) Vegetarian | (G) Gluten-Free