

# BACCHUS

restaurant & lounge

## A Taste of Romance

FOUR-COURSE GOURMET MENU  
FEBRUARY 14<sup>TH</sup> & 15<sup>TH</sup>, 2024 | \$185 PER PERSON

### Chefs Selection Amuse -Bouche



#### TO BEGIN | CHOICE OF

##### Poached East Coast Lobster

Zucchini Lobster Roll, Lobster Fumée,  
Semi-Dried Tomato

*Wine pairing: Wedgewood x Tantalus  
Blanc de Noir, East Kelowna Slopes, BC, 6oz*

##### Marinated Okanagan Goat Cheese

Whole Roasted Beets, Celeriac, Crostini,  
Micro Greens

*Wine pairing: Wedgewood x Tantalus  
Blanc de Noir, East Kelowna Slopes, BC, 6oz*



#### MID COURSE | CHOICE OF

##### Confit Ling Cod

Roasted Black Salsify, Crispy Shallots,  
Chive Beurre Blanc

*Wine pairing: Hubert Brochard 'Tradition'  
Sancerre Loire Valley, France, 3oz*

##### Ginger Spiced Pumpkin Soup

Pickled Pumpkin, Pumpkin  
Seed Macha

*Wine Pairing: Duckhorn 'Decoy', Chardonnay  
Sonoma County, California, 3oz*



#### ENTRÉE | CHOICE OF

##### Grilled Beef Tenderloin

Braised Oxtail, Pomme Puree, Green  
Asparagus, Peas, Gem Lettuce

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

##### Truffled Mushroom Risotto

Slow Roasted Portobello, Salsa  
Verde, Pecorino

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

##### Pan Seared Monkfish Loin

Braised Artichoke Heart, Shiitake Mushroom, Sauteed Spinach

*Domaine Courtalt- Michelet Chardonnay Chablis, France, 6oz*



#### DESSERT | TO SHARE

##### Baba au Rhum for Two

Pineapple, Mango, Bourbon & Vanilla Ice-Cream

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

##### Mignardise

#### Executive Chef | Stefan Hartmann

2.5-hour seating time | \$185 per person pre-paid through Tock | Sommelier Wine  
Pairing \$85 per person | Taxes and gratuity not included | Menu items are subject  
to change without notice | Live Entertainment from 5.00 pm to 11.00 pm  
(V) Vegetarian | (G) Gluten-Free



RELAIS &  
CHATEAUX