



BACCHUS

restaurant & lounge



Easter Sunday Brunch

Three Course Menu
Sunday, April 20th 2025 | 10:30 am – 2:00 pm

TO BEGIN

Roasted Carrot Coconut Soup (V)(GF)

Pumpkin Seed Oil

BC Smoked Salmon Tartare

Potato Foam, Horseradish, Chives

Baby Shrimp Cocktail

Avocado, Oven-Dried Tomato, Marie Rose Sauce

Podere Dei Leoni Burrata & Focaccia (V)

Marinated Heirloom Tomatoes, Tomato Consume, Basil

Yogurt & House-Made Granola Parfait

Mixed Berries, Raspberry Coulis

MAINS

Potato Pea Ravioli (V)

Sautéed Gem Lettuce, Crispy Fried Shallots, Beurre Blanc

Eggs Benedict

Smoked Salmon or Crispy Pork Belly, English Muffin,
Cheddar Cheese, Hollandaise Sauce

French Toast

NUTELLA® Mascarpone Cream, Fresh Berries,
Candied Pecans, Québec Maple Syrup

Haida Gwaii Halibut

Saffron Fregola, Root Vegetables, Green Asparagus, Beurre Blanc

Whole Roasted Prime Rib

Yorkshire Pudding, Mash Potatoes, Broccoli, Carrots, Peppercorn Jus

DESSERTS

Swiss Roll

Strawberry Buttercream, Strawberry & Rhubarb Jam

Wedgewood Carrot Cake

Marzipan, Cream Cheese, Vanilla Ice Cream

Executive Chef Stefan Hartmann

From 10:30 am | Last seating at 1:45 pm
90-minute seating time | \$85 per person
\$45 for Children 12 and under (reduced menu)
pre-paid Taxes, and gratuity not included

(V) Vegetarian | (G) Gluten-Free

