

BACCHUS

restaurant & lounge



Bacchus Presents

Le Vieux Pin x LaStella

Wine Makers Dinner



Join us at Bacchus Restaurant for an exclusive evening with the Executive Winemaker of Le Vieux Pin and La Stella, for a very special, one-night-only winemaker's dinner. Savour expertly paired wines with each course, as Severine Pinte shares her insights and passion in an evening of fine wine and exquisite dining.

6:00PM – 10:00PM

THURSDAY, MAY 15, 2025

\$230 PER PERSON

EXCLUDING TAX & GRATUITIES



BACCHUS

restaurant & lounge

AMUSE BOUCHE

Potato Rosti

Jamon Iberico, Caviar, Chives, Creme Fraiche

FIRST COURSE

Pan Seared Hokkaido Scallop

Crispy Sardine, Couscous, Avocado,
Lemon Mint Butter

2022 Le Vieux Pin Cuvée Dorée

SECOND COURSE

Charcoal Grilled Stuffed Organic Chicken Breast

Creamy Morels, Fresh Peas

2012 Le Vieux Pin Équinoxe Syrah

2021 Le Vieux Pin Équinoxe Syrah

THIRD COURSE

Whole Roasted Beef Tenderloin

Oxtail Ragout, pomme Puree, crispy Shallots, green
Asparagus, Melted Cabbage

2020 LaStella Maestoso 'Solo' Merlot

2012 LaStella Maestoso 'Solo' Merlot

FOURTH COURSE

Raspberry Savarin

Strawberry Sumac Compote, Strawberry
Elderflower Sorbet.

Mignardise & Seasonal Petit Fours

Selection of Freshly-Brewed Artisanal Coffee
& Loose-Leaf Tea

Executive Chef | Stefan Hartmann

Sommelier | Edward Sweetman

Pastry Chef | Samson Fellows

