

DINE OUT VANCOUVER MENU 2026

BACCHUS

restaurant & lounge

JAN 21-FEB 8, 2026 | DAILY FROM 5:30PM

\$65 PER PERSON | BC WINE PAIRING \$55

Starter

FIVE-SPICED ALBACORE TUNA

Avocado, Ginger-Shallot Vinaigrette, Black Garlic, Crispy Shallots

Wine Pairing | Laughing Stock, Pinot Gris, Naramata, BC 6 oz

DUCK LIVER MOUSSE TERRINE

Caramelized Apple, Sweet Wine Gelée, Toasted Brioche

+ Pan-Seared Foie Gras | 22

Wine pairing | Giusti, 'Asolo' Brut, Prosecco DOCG, Veneto, Italy 6 oz

GARDEN VEGETABLE MINESTRONE (V)

Mediterranean Vegetables, Cannellini Beans, Farro, Freshly Toasted Focaccia

+ White Wine and Garlic Prawns (3pcs) (GF) | 16

+ Seared Scallops (3pcs) (GF) | 18

Wine pairing | Laughing Stock, Pinot Gris, Naramata, BC 6 oz

Entrée

WILD PANGNIRTUNG TURBOT

Creamy & Confit Leeks, Potato Tortellini, Dill

Wine pairing | Little Engine 'Silver' Pinot Noir, Okanagan, BC 6 oz

BRAISED BEEF BOURGUIGNON

Balsamic Lentils, Braised Cippolini Onions, Pomme Purée

Wine pairing | Gérard Bertrand 'Heritage An 560', Côtes du Roussillon Tautavel, France 6oz

TRUFFLED CELERIAC RISOTTO (V)

Green Asparagus, Pecorino, Beurre Blanc

+ White Wine and Garlic Prawns (3pcs) (GF) | 16

+ Seared Scallops (3pcs) (GF) | 18

Wine pairing | Weingut Malat, 'Crazy Creatures' Grüner Veltliner, Kremstal, Austria 6oz

Dessert

STICKY TOFFEE PUDDING

Dried Fruit Compote, Vanilla Cream

Wine pairing | Masi 'Angelorum' Recioto Della Valpolicella Classico DOCG, Italy 2oz

PASSION FRUIT TARTLETTE

Fresh Mango Salad, Blackberry Sorbet

Wine pairing | Domaine Pinnacle Cidre De Glace Quebec, Canada 2oz

Enhancements

Seared Scallops (3pcs) (GF) | 18

White Wine and Garlic Prawns (3pcs) (GF) | 16 Pan-Seared Foie Gras | 22

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 (V) | 16

Sweet and Spicy Roasted Brussel Sprouts, Pecorino | 14

Gratuity & taxes not included | Menu items & wine selections are subject to change without notice

Executive Chef – Stefan Hartmann | (V) Vegetarian | (G) Gluten-Free

