



**BACCHUS**  
restaurant & lounge

# Mothers Day

## BRUNCH

Three Course Menu  
Sunday, May 10<sup>th</sup> 2026 | 10:30 am – 1:30 pm

### TO BEGIN

#### **Truffled Sunchoke Soup (V)**

Confit Leeks, Garlic Crumble

#### **Hot Smoked BC Salmon**

Cucumber, Sour Cream, Pumpkin Seeds, Microgreens

#### **Three Oysters**

Yuzu Granité, Mignonette Pearls, Granny Smith Apple and Shallots

#### **Radicchio & Endive Salad (V)**

Honey Roasted Pear, Blue Cheese, Candied Pecan

#### **Yogurt & House-Made Granola Parfait**

Mixed Berries, Raspberry Coulis

#### **Pâté en Croûte**

Frisée Salad, Onion-Bacon Jam, House-Made Mustard

### MAINS

#### **Sweet Corn Risotto (V)**

Charred Corn, Green Beans, Roasted Maitake Mushroom

#### **Eggs Benedict**

Smoked Salmon or Canadian Back Bacon, English Muffin, Hollandaise Sauce

#### **French Toast**

Pistachio Mousse, Strawberries and Mint

#### **Fresh Seared BC Halibut**

Pomme Purée, Fennel Arugula Apple Salad, Lemon Vinaigrette

#### **Whole Roasted Prime Rib**

Yorkshire Pudding, Mashed Potatoes, Brussels Sprouts, Carrots, Peppercorn Gravy

### DESSERTS

#### **Tropical Pavlova**

Passionfruit Cream, Roasted Pineapple Compote, Toasted Coconut, Mango Sorbet

#### **Wedgewood Chocolate Cake**

Apricot Preserve, Praline Crèmeux, Amarena Cherries, Chocolate Ice Cream, Crumble

#### Executive Chef Stefan Hartmann

From 10:30 am | Last seating at 1:45 pm |  
90-minute seating time \$89 per person |  
\$45 for Children 12 and under (reduced menu) pre-paid  
Taxes and gratuity not included

(V) Vegetarian | (G) Gluten-Free

