

BACCHUS

restaurant & lounge

INTRODUCING CHEF HARTMANN'S

SUMMER TASTING MENU

Available Daily for July & August | 5:30pm – 10:00pm
\$170 for two people | \$95 for any additional person | Wine Pairing \$45 Per-Person

FIRST

Poached Rainbow Trout

Heirloom Carrots, Caviar, Chives

Wine Pairing | Tantalus "Wedgewood Cuvée" Blanc de Noir, East Kelowna Slopes, BC, 2021 (3oz)

SECOND

Potato Gnocchi

Chanterelle Mushrooms, Basil

Wine Pairing | Chardonnay, Louis Latour, Bourgogne, France, 2023 (3oz)

THIRD

Onion Braised Beef Cheeks

Herbed Spätzle, Green Asparagus, Peas

Wine Pairing | Grenache-Syrah, Gérard Bertrand Côtes du Roussillon Tautavel, France, 2022 (3oz)

FOURTH

Cherry Crumble

Vanilla Ice Cream, Sauce Anglaise

Wine Pairing | Tenute Falezza Recioto della Valpolicella DOCG Veneto, Italy, 2020 (2oz)

Executive Chef | Stefan Hartmann
Head Pastry Chef | Samson Iza-Fellows

This menu is available for a minimum of 2 guests. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Pricing excludes Tax & Gratuity. A service charge of 18% will be added to all parties of six (6) or more.

