

Bacchus

A P P E T I Z E R S

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| Crisp Hearts of Romaine Lettuce <i>bacchus caesar dressing, herb ciabatta crouton</i> | \$11 |
| Classic Wedge Salad <i>iceberg lettuce, blue cheese dressing, bacon, fine croutons</i> | \$11 |
| Windset Farms Vine Ripened Tomatoes and Mozzafina <i>baked eggplant and modena balsamic compote, fresh basil castillo extra virgin olive oil</i> | \$12 |
| Crisp Croquettes of Farmhouse Goats Cheese <i>aldergrove heirloom beet chutney, gala apple, walnut dressing</i> | \$12 |
| Avocado and Hand Peeled Shrimp Salad <i>blush aioli, fine herb salad</i> | \$12 |
| Coriander, Lime and Sesame Crusted Ahi Tuna <i>fingerling potatoes, white anchovy, kalamata olive and caper dressing</i> | \$14 |
| Chilled Fennel and Cucumber Gazpacho <i>fennel cured spring salmon, heirloom style tomatoes, purple shiso</i> | \$12 |
| Pan Seared Quebec Duck Foie Gras <i>seasonal accompaniments</i> | \$24 |

P A S T A

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| Risotto of Woodland Mushrooms <i>celery root, green onion, aged padano cheese</i> | \$25 |
| Pappardelle Pasta with Cabernet and Juniper Braised Shortribs <i>roasted aldergrove oyster mushrooms, organic kale</i> | \$27 |
| Spaghettoni Pasta with Pacific White Tiger Prawns <i>marinated artichokes, fresh basil, roasted tomato sauce</i> | \$28 |

E N T R É E S

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| Grilled Organic Ocean Wild British Columbia Salmon <i>toasted organic quinoa and ruskin herb salad</i> <i>artichoke hearts, compressed windset farms cucumber, salsa verde</i> | \$30 |
| Pan Seared Filet of Haida Gwaii Halibut <i>roasted fennel, cured tomato tapenade</i> <i>anise and cardamom puree</i> | \$35 |
| Roasted Digby Bay Scallops <i>asparagus, preserved lemon and arugula risotto</i> | \$36 |
| Poached Nova Scotia Lobster <i>lobster ravioli, summer vegetables</i> <i>lobster and tomato velouté</i> | \$40 |
| Lemon & Thyme Roasted Breast of Farmcrest Chicken <i>confit leg mac and cheese, summer kale with smoked bacon</i> <i>rosemary and sage pan juices</i> | \$29 |
| Duo of Brome Lake Duck <i>roasted breast, braised duck kromeski</i> <i>glazed chickory, orange puree, madeira sauce</i> | \$35 |
| Center Cut Triple "A" Alberta Beef Tenderloin <i>slow braised oxtail pithivier, crisp shallot rings</i> <i>green asparagus, juniper reduction</i> | \$39 |
| Bacchus Roasted Rack of Lamb <i>crushed golden nugget potatoes with roasted garlic</i> <i>provençal vegetables, tomato and tarragon lamb jus</i> | \$40 |
| Ragout of Woodland Mushrooms and Artichokes Hearts <i>roasted cauliflower, ciabatta crisps, caper raisin dressing</i> | \$28 |

All Side Dishes

Bacchus Truffle Frites
Sautéed Spinach with Lemon, Garlic & Olive Oil
Fricassee of Woodland Mushrooms & Roasted Cauliflower
Fraser Valley Summer Beans with Toasted Almonds

\$7

Please inform your server of any specific food allergies or dietary requirements when ordering.

We respectfully ask you to silence your cellular phones in the dining room.

