

Bacchus

A Taste of British Columbia at The Wedgewood Hotel

APPETIZERS

*Crisp Croquettes of Farmhouse Goats Cheese
aldergrove heirloom beet chutney, gala apple, walnut dressing*

or

*Windset Farms Cucumber and Fennel Gazpacho
cured british columbia spring salmon*

or

*Hannah Brook Farms Greens and Organic Kale Salad
dijon mustard dressing*

ENTRÉES

*Lemon and Rosemary Roasted Breast of Farmcrest Chicken
confit leg "mac and cheese", ruskin summer kale with smoked bacon
rosemary and sage pan juices*

or

*Pan Seared New Season Haida Gwaii Halibut
summer vegetables, lobster and tomato velouté*

or

*Risotto of Roasted Aldergrove Oyster Mushrooms
green onion, soft herbs, house made ricotta*

DESSERTS

*Fine Gala Apple Tart
vanilla ice cream*

or

*Moonstruck Dairies "Tomme D' Or"
fig and cabernet compote*

LEE PARSONS
Executive Chef

