

BACCHUS HOUSE

Valentine's Day Prix-Fixe Menu

Sunday February 14th 2016

Dinner Service Starting at 4 p.m.

Arrival

Mumms Champagne

Amuse Bouche

First Course

Maine Rock Lobster, Avocado and Local Twin Peaks Orchard Blood Orange salad, Citrus Vinaigrette

Second Course

Pan Seared Foie Gras, Marinated Hamachi Crudo
Riverdog Farm Organic Watermelon Radish,
Miso Broth

Entrée Course

Grilled Filet of Beef Tenderloin and Butter Poached
Dungeness Crab Meat,
Meyer Lemon Hollandaise Sauce,
Fresh Steamed Haricot Verts,
Yukon Gold Potato Puree

Dessert Course

"Bacchus LOVE Bombe"

Decadent Chocolate Mousse, Coconut-Pecan filling,
Chocolate Cake covered in Chocolate Ganache

** Substitutions Politely Declined**

\$95

Per Guest

Excludes Tax & Gratuity