

BACCHUS HOUSE

Valentine's Day Prix-Fixe Menu

Wednesday February 14th 2018

Dinner Service Starting at 5 p.m.

Arrival

Glass of Mumm Prestige Estate Brut

Amuse Bouche

First Course

Maine Rock Lobster, Fresh Asparagus, Avocado,
Mixed Frisée Salad, Local Twin Peaks
Orchard Blood Orange, Caramelized Meyer Lemon
Citrus Vinaigrette

Second Course

Bacchus Cream of Local Delta
Roasted Asparagus Soup,
Crispy Smoked Applewood Bacon,
Lemon Olive Oil, Organic Micro Greens

Entrée Choice

Grilled Fillet of Beef Tenderloin,
Creamed Bloomsdale Spinach,
Smoked Fennel Potato Gratin, Sauce Bernaise

~Or~

Sautéed Jumbo Gulf Prawns, Local Arbequina Olive Oil,
Organic Cherry Tomato, Bloomsdale Spinach,
Garlic confit, Beurre Blanc,
Angel Hair Pasta, Basil Chiffonade

Dessert Course

Bacchus Gourmet Brownie, Warm Chocolate Ganache,
Salted Caramel Ice Cream, Pepita & Smoked Bacon Brittle

** Substitutions Politely Declined**

\$95

Per Guest

Excludes Tax & Gratuity

