

# BACCHUS HOUSE

## Valentine's Day Prix-Fixe Menu

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**Thursday February 14<sup>th</sup> 2019**  
**Dinner Service Starting at 5 p.m.**

### Arrival

Glass of Mumm Champagne Brut Prestige *Napa Valley*  
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,  
Heirloom Cherry Tomato, Organic Bloomsdale Spinach,  
Garlic Confit, Silky Beurre Blanc Sauce,  
Angel Hair Pasta, Basil Chiffonade

### Dessert Course

Sumptuous Valrhona Chocolate Panna Cotta,  
Fresh Strawberry Coulis,  
Smoked Bacon & Spiced Pepita Seed Brittle

*\* Substitutions Politely Declined\**

**\$99**

Per Guest

Excludes Tax & Gratuity

