BACCHUS HOUSE Mother's Day Brunch Prix Fixe Menu

11:00 a.m. - 3:00 p.m.

Bottomless Mimosas (with purchase of Entrée)

Starter

~Bacchus Lobster Bisque, Butter Poached Lobster Claw Meat, Local Crème Fraîche & Organic Micro Greens

Entrées (Choose One)

~Grilled Niman Ranch Filet Mignon, Creamed Bloomsdale Spinach, Smoked Fennel Potato Gratin, Sauce Béarnaise OR

~Salmon Wellington,
Fresh Wild Salmon, Roasted Bell Pepper,
Organic Bloomsdale Spinach,
Encased in Delicate Pastry Dough, Baked to a golden brown,
Caramelized Lemon and Fresh Dill Hollandaise,
Fresh Steamed Delta Aparagus

Dessert

~Bacchus "Berries & Cream"
White Chocolate Hazelnut Mousse, Fresh Whipped Cream,
Raspberry Coulis & Chocolate Ganache Sauce,
Fresh Organic Berries

\$49 Per Guest Exclusive of Sales Tax & Gratuity

Kids Menu (includes dessert & drink) (Choose One)

Farmers Fresh Scrambled Eggs, Crispy Potatoes
 Fried Chicken, Buttermilk Dressing, French Fries
 Bacchus Mac & Cheese, French Fries

<u>Kids Dessert</u>

Ice Cream Sundae

\$16 Children Menu (12yrs and younger)

Substitutions Politely Declined