

BACCHUS HOUSE

Mother's Day Brunch Prix Fixe Menu

May 14th, 2017
10:00 a.m. - 2:00 p.m.

Bottomless Mimosas *(with purchase of Entrée)*

Starter

~Warm Brie Cheese and Cranberry Compote
Wrapped in Delicate Pastry Dough, Organic Honey

Second Course

~Cream of Roasted Asparagus Soup, Local Delta Asparagus,
Crispy Prosciutto, Creme Fraîche, Organic Micro Greens

Entrées *(Choose One)*

~Bacchus Crab Cake Benedict,
Soft Poached Farm Eggs, Grilled Cab Cakes, Sauce Hollandaise,
Crispy Fingerling Potatoes, Grilled Onions, Bell Pepper

OR

~Grilled Niman Ranch Filet of Beef, Poached Egg,
Crispy Fingerling Potatoes, Grilled Onions, Bell Pepper, Sauce Bernaise

OR

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

Dessert

~Classic Tiramisu, Mascarpone, Sweet Marsala,
Temple Espresso, Ladyfingers, Valrhona Cocoa

\$45 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

Kids Dessert

Ice Cream Sundae

\$16 Children Menu *(12yrs and younger)*

Substitutions Politely Declined