

BACCHUS HOUSE

Mother's Day Brunch

Prix Fixe Menu

May 13th, 2018

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

Kids Dessert

Ice Cream Sundae

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

Substitutions Politely Declined