

# BACCHUS HOUSE

## Mother's Day Brunch

### Prix Fixe Menu

10:00 a.m. - 2:00 p.m.

#### Starter *(Choose One)*

~Fresh Mixed Greens House Salad,  
Pickled Red Onion, Crispy Applewood Smoked Bacon,  
Bleu Cheese Crumble, Pomegranate Vinaigrette

*OR*

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

#### Entrées *(Choose One)*

~Lobster Eggs Benedict,  
Toasted Sourdough, Two Large Farm Fresh Eggs  
Butter Poached Maine Lobster, Sauce Hollandaise  
Fingerling Potato with Sautéed Onion & Pepper

*OR*

~Bacchus House Famous Prime Rib Enchiladas,  
Spicy Chipotle Aioli, Avocado Crema,  
Spanish Cilantro Rice

*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 Asparagus

#### Dessert

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

**\$70 Per Guest** *Exclusive of Sales Tax & Gratuity*

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

~Scrambled Farmers Eggs & Crispy Potatoes

*Or*

~Marinara Pasta with Grilled Chicken

*Or*

~Mac & Cheese

#### Kids Dessert

Ice Cream Sundae

**\$21 Children Menu** *(12yrs & younger)*

\*Substitutions Politely Declined\*