

The Bacchus Bistro

Dinner Menu

Soups

Soupe du jour - 3.95

Seafood chowder - 5.95

French onion soup Artisanal - 6.95



Salads

Mesclun - 6.95

Tossed mixed greens with a grainy mustard and sherry vinaigrette

“Salade des Moines” - 7.95

Mixed lettuce with Oka cheese croutons, Dijon and hazelnut dressing

Warm Spinach Salad - 7.95

Served with caramelized onion, toasted walnut, and Mclennan Farm Blue Capri goat cheese

“Salade de Bacchus” - 8.95

Thinly sliced roast veal with baby Romaine lettuce and Rémoulade sauce



Appetizers

“Fromage frais aux fines herbes et croûton a l’ail” - 6.95

Fresh herb and shallot cheese spread served with crostinies

“Pissaladière” - 7.95

Caramelized onions, kalamata olives, feta cheese and anchovies on a light pastry

“Rillettes Maison et condiment” - 6.95

Shredded pork pâté with onion jam

“Saumon fumé à l’unilatéral” - 8.95

Seared smoked salmon on a bed of tomato and goat feta cheese

“Moules Poulette” - 9.95

Steamed Salt Spring Island mussels, Marinière style. Finished with cream.

“Foie gras chaud du moment” - 16.95

Seared fresh Foie gras served with apple and red wine sauce

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Entrees

“Quenelle de poisson” - 17.95

Fresh snapper dumpling gratin with shallots, white wine, tomatoes and mushrooms

Wine Suggestion: Bacchus, Madeleine Sylvaner

Ruby Trout Filet - 19.95

With braised savoy cabbage and bacon.

Wine Suggestion: Pinot Gris, Chardonnay Estate Barrel Reserve, Gamay Noir

Farmhouse Chicken “aux morilles” - 20.95

Fricassée chicken with mushrooms and morels

Wine Suggestion: Gewurztraminer, Gamay Noir

Pork Shoulder “confit a l’ail” - 18.95

Served with lentils and roasted garlic jus

Wine Suggestion: Syrah Barrel Reserve or Cabernet Sauvignon

“ Côte de porc double” - 19.95

Double pork chop with a mustard grill sauce

Wine Suggestion: Cabernet Sauvignon

Braised Veal Cheeks - 21.95

With tomatoes, basil and shaved Parmesan

Wine Suggestion: Syrah Barrel Reserve, Merlot Barrel Reserve

“Filet aux poivre” - 24.95

Beef tenderloin with green pepper corn sauce

Wine Suggestion: Meritage or Merlot Barrel Reserve

“Boeuf Bourguignon” - 19.95

Braised beef with Chaberton Rouge, pearl onions, bacon & mushrooms

Wine Suggestion: Chaberton Rouge, Merlot Barrel Reserve

Lamb Shank “Aux Epices” - 20.95

Braised for 3 hours with tomatoes and curry

Wine Suggestion: Gamay Noir, Syrah Barrel Reserve Meritage