

BACCHUS

restaurant & lounge



Roche Wines

Winemaker Dinner

Pénélope & Dylan Roche, Vigneron Winemakers

Thursday, September 14, 2023 | 6:00 pm

Amuse

*Steamed Shrimp Dumpling
Hickory Smoked Albacore Tuna*

2022 Domaine Roche Vig Zweigelt Rosé (3oz)

White Horse Lake Poached Arctic Char

Bed of Shitake, Black Garlic Royal, Dashi Broth

2020 Domaine Roche 'Tradition' Pinot Gris (3oz)

Slow Roasted Monkfish Loin

Butternut Squash Pot-au-Feu

2020 Domaine Roche 'Tradition' Chardonnay (3oz)

Cache Creek Grilled AAA Beef Tenderloin

Trio of Roasted Celeriac, Brussel Sprouts Leaves, Red Wine Jus

2019 Domaine Roche 'Tradition' Pinot Noir (3oz)

Braised Boneless Lamb Shoulder

Pecorino Parmesan Polenta, Medley of Mediterranean Vegetables, Sauce Verte

2016 Domaine Roche 'Tradition' Chateau (6oz)

Chocolate Soufflé

Chocolate Sorbet, Wild Berries, Sablé Breton

Mignardise

Canelé, Pate de Fruits, Bonbons

Selection of Freshly-Brewed Artisanal Coffee & Loose-Leaf Tea

\$185 per guest

Prepaid through Tock | www.tock.ca

Taxes & gratuity not included

Executive Chef ~ Stefan Hartmann

Executive Sommelier ~ Edward Sweetman

Pastry Chef ~ Samson Fellows