

BACCHUS BISTRO MENU

STARTERS

- olives** - thyme, citrus, harissa essence 4
mixed nuts - pecans, almonds, cashews, hazelnuts, brown sugar, honey, spice 4
oven roasted medjool dates - herb goat cheese, prosciutto, parmesan 8
lobster & spanish chorizo fondue - manchego, smoked peppers, cream cheese
french baguette 10
pate plate - chicken livers, mushrooms and brandy, veal, pork and madeira,
cornichons, port jelly, dijon mustard, baguette 9

CHEESE BOARDS - see tonight's cheeseboard selections

SALADS

- burratta cheese** - asparagus, haricots vert, radicchio, almonds, sherry
pesto vinaigrette 14
arugula - dried blueberries, fourme d'ambert blue cheese, walnuts,
walnut vinaigrette 10
little gems - crispy pancetta, pear tomatoes, parmesan, croutons, creamy
tarragon dressing 10 add grilled shrimp or gravlax 5

SMALL PLATES

- veal and fontina meatballs** - house meat sauce, parmesan, garlic bread 12
grilled shrimp - cannellini beans, roasted tomato, chorizo, radicchio,
pear tomato, parsley, harissa oil 14
salmon gravlax - soy-ginger cured, hot mustard, sweet soy, pickled daikon,
greens, crostini 12

SANDWICHES

- bacchus burger** - fourme d'ambert, arugula, roasted tomato, caramelized
onions, soy aioli, egg bun 12
porchetta - rolled pork loin and pork belly stuffed with garlic and
herbs, hazelnut gremolata, lemon caper aioli, ciabatta roll 12
lamb burger - goat cheese, roasted tomato, pickled red onions and
cucumber, lemon tahini yogurt, egg bun 13
roasted tomato - fresh mozzarella, pesto, roasted red pepper, arugula,
ciabatta roll 11

FLATBREADS

- fresh mozzarella** - oven roasted tomato, basil, extra virgin olive oil,
flatbread 10
prosciutto - caramelized red onion, fontina, gorgonzola, fig jam,
flatbread 11
carbonara - pancetta, english peas, roasted shallots, parmesan,
mozzarella, flatbread 12 add grilled shrimp 5

DESSERTS 7

- sweet lilikoi cake** - brown butter cake, white chocolate mousse
7 layer chocolate cake - blackberries, hazelnuts
butterscotch pot de creme - whipped cream, palmiers
salted chocolate caramel cake with Valhrona chocolate crunchy cereal
balls and sea salt

We have a small, but ambitious kitchen, please allow us time to prepare your selection.