

BACCHUS

at Storybook Inn

CHEF'S PRIX FIX DINNER

4 courses \$50.00 3 courses \$45.00



A LA CARTE

BEET SALAD

ENGLISH CUCUMBER, HERBED GOAT CHEESE CROUTON 9

DUNGENESS CRAB CAKE

APPLE CELERY SALAD 10

SPINACH SOUP

WITH TRUFFLE FOAM 8

FILET MIGNON CARPACCIO

ARUGULA PARMESAN SHERRY VINAIGRETTE CRISPY SHALLOTS 12



PAN ROASTED NORTHERN HALIBUT WITH SAFFRON BUTTER SAUCE

LEEK, FRESH PEA, LEAF SPINACH RAGU 28

PAN ROASTED DUCK BREAST

RED WINE RISOTTO SAUTEED MUSHROOMS 26

SHORT RIBS BRAISED IN RED WINE

RUSTIC MASHED POTATOES

YOUNG CARROTS AND ENGLISH PEAS 30

PAN ROASTED FILET MIGNON

TRUFFLED MAC AND CHEESE 32



STRAWBERRY ORANGE CRÈME BRULEE

CHOCOLATE CAKE

RASPBERRY – PORT SAUCE

APPLE TART

VANILLA ICE CREAM AND RUM SAUCE

ARTISAN CHEESE PLATE

CHEF'S CHOICE OF TWO CHEESES, ROASTED NUTS, HONEYCOMB, FRUIT

ALL SWEET PLATES 8



split charge \$10.00 per plate

Ron True – Chef de Cuisine
409 First Street, Solvang, California

Brigitte Guehr –Proprietor
805 688-2386 or 805 688-1703

www.bacchussolvang.com