

festive dining

Aria
Restaurant & Lounge

The 26 Days of Christmas Lunch

Flatbreads and Daily Tapenade

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Red Beet and Cranberry Soup
Rosemary Crème Fraiche

OR

Oyama's Terrine of Duck and Grand Marnier
with a Quince Jelly and House Made Melba Toast

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Roast Fraser Valley Turkey
with an Apple Ginger Glaze, Rum and Raisin Stuffing and
Brown Butter Mashed Potatoes

OR

Ocean Wise Pacific Cod,
Sage Spiked Vegetable Succotash and Celery Root Purée

OR

Acorn Squash Gnocchi
with Brussels Sprouts, Zucchini, Gorgonzola and
Toasted Pumpkin Seeds

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White Chocolate and Sweet Potato Bread Pudding

Freshly Brewed Regular &
Decaffeinated Starbuck's Coffee & Tazo Teas

***\$28 per Person**

December 1-26, 2009

** Prices are subject to applicable taxes and gratuities.*

** Not to be combined with other offers or promotions.*

Head Chef Jean Patrick Filion

replenish your spirit

This is how it should feel.
THE WESTIN
GRAND
VANCOUVER