

festive dining

2009 Festive Season

Celebrate

(Plated Banquet Dinner)

Flatbreads and Daily Tapenade

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Red Beet and Cranberry Soup

Rosemary Crème Fraiche

OR

Seasonal Select Lettuces

with a Tarragon-Yogurt Ranch Dressing

OR

Grilled Lamb Rack Chop

on a Warm Salad of Brussels Sprout Leaves, Double Smoked Bacon
and Crumbled Stilton

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Roasted Fraser Valley Turkey with Apple Ginger Glaze, Rum and Raisin Stuffing

Scalloped Sweet Potato and Green Apple Gratin, Maple Baby Carrots

OR

Nutmeg Spiced Seared Halibut

with Cider Braised Romano Beans, Truffled Cauliflower,

Sautéed Caperberries and Kumquats

OR

Braised Okanagan Valley Venison Shoulder

with a Wild Huckleberry, Cipollini Onion and Sherry Jam;

Sun Dried Cherry Tomato and Spinach Spaetzle

OR

Acorn Squash Gnocchi

with Brussels Sprouts, Zucchini, Gorgonzola and Toasted Pumpkin Seeds

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Fresh Eggnog and Butter Cookies

Flavored with Spice Rum

OR

Okanagan Apple Cobbler

Udder Guy's Vanilla Ice Cream

Freshly Brewed Regular & Decaffeinated Starbuck's Coffee

& a Selection of Specialty Teas

***\$55 per Person**

*Price is based on minimum attendance of 15 persons

** 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