

festive dining

2009 Festive Season

The Festive Feast Dinner

(Buffet Dinner)

Flatbreads and Daily Tapenade

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Red Beet and Cranberry Soup

Rosemary Crème Fraiche

Seasonal Select Lettuces
with a Tarragon-Yogurt Ranch Dressing

Warm Salad of Roasted Sweet Peppers, Grilled Red Onion,
Pear and Crumbled Stilton Tossed in a Maple-Dijon Vinaigrette

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

Nutmeg Spiced Seared Halibut
with Cider Braised Romano Beans,
Sautéed Caperberries and Kumquats

Braised Lamb Shanks
with a Wild Huckleberry, Cipollini Onion and Sherry Jus

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

Scalloped Sweet Potato and Green Apple Gratin

Maple Glazed Root Vegetables

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A Selection of Festive Display of Desserts

Freshly Brewed Regular & Decaffeinated Starbucks Coffee
& a Selection of Specialty Teas

***\$59 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