

festive dining

Aria
Restaurant & Lounge

New Year's Eve Dinner

Course 1

Parsnip Soup with Cranberry and Duck Confit Tortellini

OR

Smoked Black Cod
with Candied Walnut, Pear & a Horseradish Vinaigrette

Course 2

Foie Gras Terrine and Pear-Thyme Preserve
served on House-made Blini

OR

Dungeness Crab and Mascarpone Risotto

Course 3

Roasted Lamb Sirloin
with a Truffled Béarnaise, Polenta Fries and Gorgonzola Cheese

OR

Butter Poached Skate Wing Stuffed with Lobster
served with Kalamata, Cherry Tomato and Chive Spaetzle

Course 4

Chocolate And Caramel Bomb with Eggnog Ice Cream

Course 5

Trio of Local Artisan Cheese and Crisps

***\$55 per Person**

December 31, 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