

# festive dining

2009 Festive Season

## A Yule Reception

### Passed Canapés

Paprika Spiced Crab Pâté En Croute

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Chorizo Lollipop with a Tomato and Fig Catsup

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Oyster Mushroom and Cashew Parcels

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Risotto and Smoked Trout Croquettes

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Fresh Australian Lamb Kebobs  
with Moroccan Spices

### Platters

Baked Triple Cream Brie  
with Roasted Apple and Garlic Cream

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Vodka Cured Pacific Salmon  
with Fresh Horseradish Sour Cream

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Commercial Drive Charchuterie  
Locally Made Parma Hams and Salamis  
Served with Mustard, Pickles and Crisp Bread

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Specialty Cheese Board  
Local and International Selected Cheese

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Individual Apple Beignets

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

\$56 per Person  
**December 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