

MENU 39

Enjoy our monthly table d'hôte menu featuring our culinary team's inventive creations!
January 1st – January 30th, 2010

Thirty-Nine Dollars

Three Course Dinner

Thirty-One Dollars

Two Course Dinner

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Stuffed Tomato Beignet

Roma tomato stuffed with scallop and smoked cod ceviche

Pork Belly

Cooked en sous-vide for five hours

Traditional Waldorf Salad

Toasted pecan and pear salad topped with a molten gorgonzola fritter

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Fire Broiled Butcher's Steak

On a horse radish infused potato puree with a red wine gastrique

Sable Fish

Braised in a sweet soy marinade on a mushroom risotto

Daikon Fettuccine

Daikon shaved to resemble fettuccine sautéed with a spicy tomato basil sauce

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Trifle

A traditional trifle made with strawberries and mascarpone cream

Beet Sorbet

Garnished with sugar cured salmon

Tofu Cheesecake

With an espresso infused maple syrup

A selection of beverages to accompany this menu:

Sandhill Pinot Blanc Glass \$13 Bottle \$54

Andeluna Malbec Glass \$12 Bottle \$59

Prices are subject to applicable taxes.
Available 5:00pm – 9:00pm
Avia
Restaurant & Lounge

THE WESTIN
GRAND
VANCOUVER

