



Christmas Day Brunch & Carvery 2017
From 11:30am-2:00pm

Morning Bakery Selection

soup

Smoked Crab Soup with Tarragon Toasted Ficelle

“antipasti” or appetizer table

Tuscan Kale Caesar, Dried Tomato, Parmesan, Focaccia Croutons, Caesar dressing
Antipasto of Grilled Vegetables, Olives Miste, Imported Cheese & Cured Meats
Salmon “Marinato”, Cured with Salt, Basil, Arugula, Lemon & Olive Oil
Colossal Shrimp Salad with Fennel, Italian Parsley & Mild Calabrian Chilies
Turkey Breast “Tonnato” with Fried Capers, Tuna Mayonnaise & Anchovy
Carpaccio of Seared Beef Striploin, EVO, Pepperoncino & Parmesan Aioli
Parma Ham Wrapped Fresh Bocconcini with White Balsamic & Buckwheat Honey

deluxe carving station with attending chef

Slow Roasted “24 Hour” Prime Rib of Alberta Beef, Green Peppercorn Sauce
&
Herb & Buttermilk Brined Roast B.C. Turkey with “Grandma’s” Dressing & Country Gravy
&
Holiday Ham Roast on the Bone with Fennel, Blood Orange & Rye Whiskey Glaze, au Jus

additional selections

Traditional Back Bacon & Smoked Salmon Eggs Benedict
Crisp Red Skin Breakfast Potatoes with Sage
Italian Turkey Sausages & Crisp Bacon
Scrambled Eggs with Herbs & Ricotta
Broiled Crimini Mushrooms
Cranberry Bread French Toast with Hazelnut Cream
Baked Wild B.C. Salmon “Gamberi in Padella”, Garlic Shrimp Sauce
Risotto with Mushrooms & Artichokes

dessert table

Marsala Custard with Gingerbread Crumbs
Cannoli with Mascarpone
Eggnog Cheesecakes
Holiday Cookies, Pastries & Tarts
Christmas Tortes, French Pastries & Holiday Tartlets
White Chocolate Fondue with Fruits & Biscotti
Fresh Fruit Salad with Prosecco

Adults \$55.25, Seniors \$49.25, Children ages 6 to 10 \$28.25

Prices & menu items are subject to change without prior notice.
All prices are subject to a 15% gratuity & applicable taxes.

RADISSON HOTEL VANCOUVER AIRPORT