



Christmas (Eve / Day) Carvery Dinner 2017
From 5:30pm-9:00pm

Fresh Baked Garlic Bread & Focaccia for your Table

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

Baked Wild B.C. Salmon “Gamberi in Padella”, Garlic Shrimp Sauce
Rigatoni with Roast Eggplant, Green Olives, Ricotta & Pomodoro Sauce
Baked New Potatoes with Duck Fat & Sage
Risotto with Mushrooms & Artichokes
Yorkshire Puddings

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 \$69.25, Seniors \$62.25, Children ages 6 to 10 \$35.25

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

RADISSON HOTEL VANCOUVER AIRPORT