

CHRISTMAS MENU

HOLIDAY WELCOME

MIMOSA

Sparkling wine and orange juice, a bright and refreshing classic to toast the holiday season

STARTER

VANCOUVER ISLAND MINESTRONE

Fresh local vegetables, tomato broth, chickpeas, shell pasta, Parmesan

INSALATA DELLA CASA

Artisan mixed greens, red onion, shaved fennel, Kalamata olives, cherry tomatoes, balsamic vinaigrette, toasted walnuts, feta

CHOICE OF MAIN

ROASTED TENDERLOIN

Herb-seasoned beef tenderloin, roasted to perfection and finished with a Chianti reduction, paired with sautéed Brussels sprouts and bacon, maple-glazed carrots, and roasted potatoes

ROASTED TURKEY

Herb-roasted turkey roulade served with sautéed Brussels sprouts with bacon, maple-glazed carrots, and roasted potatoes

SALMONE ALL'ARANCIA

Fresh spring salmon, delicately pan-seared and served with a Grand Marnier orange sauce, accompanied by sautéed Brussels sprouts with bacon, maple-glazed carrots, and roasted potatoes

DESSERT

DESSERT TRIO

A tasting of three sweet classics Tiramisu, gluten-free almond chocolate cake and apple strudel



Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.

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