

NEW YEARS EVE DINNER

HOLIDAY WELCOME

PROSECCO & MUSHROOM TRUFFLE ARANCINI

A festive toast paired with golden truffle mushroom arancini

SALAD

BURRATA GAZPACHO

Creamy burrata over a chilled gazpacho with albacore tuna sashimi, basil oil, and rosemary crackers

SOUP

SEAFOOD BISQUE

A refined rosé bisque with lingcod, prawns, and mussels, served with garlic crostini

CHOICE OF MAIN COURSE

GOLDEN HALIBUT WITH LIMONCELLO

Pan-seared halibut with zucchini and shrimp flan, finished with a creamy saffron-limoncello sauce.

BEEF WELLINGTON

Classic beef Wellington wrapped in golden puff pastry, served with Barolo jus, roasted parsnip purée, maple-glazed baby carrots, and broccolini.

DESSERT

DESSERT TRIO

Tiramisù truffle, Dubai chocolate cake, and crème brûlée tart

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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