H2 | ROTISSERIE & BAR

NEW YEAR'S EVE GALA BUFFET

at THE WESTIN BAYSHORE

SUNDAY, DECEMBER 31, 2017

\$95 per adult | \$47.50 for children 6-12 (children under 5 eat free)

5:00 PM - 10:30 PM

SOUP

atlantic lobster bisque spicy tomato soup

SALADS

build your own salad with a selection of greens, add-ons and dressings

salad niçoise

red wine poached anjou pear with arugula and blue cheese

almond crusted scallops with artichoke cream and frisée

heirloom tomato and basil terrine with balsamic reduction

persimmon and pomegranate salad with arugula

oven roasted sweet potato with turkey bacon, sage and maple sherry vinaigrette

chilled squash with fennel, crème fraîche and pumpkin seeds

orange with dates, shaved parmesan and toasted almonds

red beets, salmon confit with fingerling potato, poached quail eggs and balsamic honey

and more

SEAFOOD

alaska crab, tiger prawn, clams, mussels, dungeness crab, scottish smoked salmon, canadian poached salmon

> prawn cocktail with spicy clamato gazpacho sauces and condiments

> > assortment of sushi

SMORGASBOARD

CHEESE

little qualicum bay brie, gruyère & blue claire, marbled sage

applewood smoked house preserves, fresh & dried fruits, baguette & flatbreads

MEAT

selection of oyama wild fennel & genoa salami smoked chorizo & prosciutto

pickled vegetables, olives, mustards

INTERNATIONAL -

crispy helwayoo with spicy mango salsa
hong kong-style steamed chicken,
peking duck
steamed scallops with black bean dressing,
shiitake stuffed squid rings



grilled wild bc salmon, braised leeks, mandarin broth

duo of cod & tiger prawn, shellfish bisque

herb crusted lamb racks, balsamic jus, fresh baby vegetables and confit cherry tomato, toasted almonds

tiger prawn curry

kashmiri lamb kebab

saffron rice

lemongrass skewered chicken, green mango and cashew salad

ACTION -

H2 signature rotisserie chicken

prawn, fish and vegetable tempura

slow roasted CAB prime ribs sauce périgourdine

LIVE COOKING WITH CHAMPAGNE

seared yellowfin tuna loin with peruvian potato purée

choices of: champagne truffle vinaigrette, pine needle-champagne jus, rosé wine emulsion

SWEETS

DESSERT STATION

a decadent array of sweet treats including champagne crème caramel, lemon chocolate tart, pistachio crème brûlée, cappuccino parfait, walnut caramel macadamia bavarois, apple quench napoleon, praline cheesecake and more

CHOCOLATE ON ONE FANTASIA

a stunning array of chocolate temptations including chocolate fountain with mini dipping pastries, hand made flavoured marshmallows, fruit and spiced scented cookies, house made chocolate truffles and chocolate candied fruits, raspberry sachertorte, chocolate mousse, chocolate sabayon, flourless chocolate cake, cheesecake, chocolate lollipops and more



