



***New Year's Eve Dinner (Reservations Required)
December 31st, 2009, 6:00 p.m. to 10:00 p.m.
\$75.00 per person + tax***

1st Course Choice of

Beef carpaccio, baby arugula, garlic chips, anchovy caper aioli
Dungeness crab cake, tomato gin coulis, micro green salad
Smoked pork hock and black eyed pea cassoulet
Albacore tuna nicoise, fingerling, haricot vert, quail egg

2nd Course Choice of

Mosaic salad, green apple, bacon, roasted walnuts, baby greens
and Roquefort crème
Roasted baby beets, truffle sherry vinaigrette, goat cheese
mousse
Organic tomato, homemade mozzarella, pine nuts and pesto

3rd Course Choice of

Butter poached lobster tail, bio dynamic risotto Paella style
Osso bucco, mirepoix vegetables, shaved truffle potato puree
B.C. sablefish and Qualicum scallops, shaved brussel sprout hash,
caviar cream
Pan seared beef filet, foie gras, baby carrot, cream spinach,
potato fondant
Homemade pappardelle noodle, mushroom cream
sauce

4TH Course Choice of

Lemon tart shortbread crust, zesty lemon custard and meringue
Mini mosaic chocolate cake, preserved cherry, vanilla gelato
Pineapple upside down cake, basil infused crème anglaise,
almond tuile

Chef de cuisine Daniel Chiang
Sous chef Clement Chan

HAPPY NEW YEAR FROM THE HYATT REGENCY VANCOUVER!