



EXECUTIVE CHEF HAMID SALIMIYAN OF "THE APRON" AT THE WESTIN WALL CENTRE VANCOUVER AIRPORT; MICHAEL SALHANI, DIRECTOR OF FOOD AND BEVERAGE

the apron

Seasonal Cuisine from an Award Winning Chef

NESTLED ON THE BANKS of the Fraser River in the Westin Wall Centre is one of Richmond's newest rooms. Just minutes from Vancouver International Airport, the apron restaurant is sleek and stylish, its warm walnut paneling punched up with vibrant accents of mustard and chartreuse. Floor-to-ceiling windows bathe the room in natural light, yet nightfall brings flickering candlelight and a softer, more intimate setting.

The apron's clean, modern aesthetic offers a stylish backdrop for Executive Chef Hamid Salimian's inventive, artfully plated dishes. Winner of four gold medals at the 2008 Culinary Olympics as part of Culinary Team Canada, Chef Hamid's approach is simple and ingredient focused, influenced by classical French techniques. Director of Food and Beverage Michael Salhani praises him for his "commitment to house-made ingredients" and his "accent on flavour and tastes." Whether a healthy pre-flight breakfast or comfort food into the wee hours, there's something to please every palate. His menu features seasonal, locally inspired fare such as roasted Queen Charlotte sablefish accompanied by a white navy bean cassoulet with house-cured chorizo. Pan-seared scallops are another favourite, served with spiced basmati rice and a delicate coconut curry froth. Meat lovers certainly won't be left wanting—Chef Hamid's steak and frites is a hearty plate

of flank steak medallions accented with braised king oyster mushrooms, horseradish meringues and smoked parsnip purée.

Open until midnight, the apron's lounge is an ideal spot for relaxed sips and snacks. Just right for casual noshing, bite-sized piggy sliders are served on house-baked mini brioche buns. And Chef Hamid's thin-crust Double 0 pizza topped with goat cheese and Moroccan sausage is a perfect plate for sharing. Enjoy a selection from the wide-ranging wine list featuring such favourites as Barefoot Cabernet Sauvignon and Errazuriz Reserve Sauvignon Blanc, or pair up one of the apron's scrumptious desserts with a glass of Inniskillin Riesling Icewine. "We're very excited about unveiling the summer menu for our newly opened patio," says Michael. "We've added a bit of fun with a tasting flight of wine and a beer tasting paddle of selections from Granville Island Brewing, Canada's first microbrewer."

"Our goal is to fit into the neighbourhood and become a local culinary destination," Michael explains. Be it far from home or right in your own back yard, the apron is dedicated to providing guests with a warm, inviting dining experience.

3099 Corvette Way @ The Westin Wall Centre, Vancouver Airport | 604-303-6565
www.westinvancouverairport.com/dining

Menu Highlights

APPETIZERS

Mediterranean Platter – homous, baba ghanoush, olives confit, pita bread • Pan seared scallops – spiced basmati rice, shaved pineapple, cilantro, coconut curry froth • Comparto tomato and rocket salad – marinated mozzarella, crisp fennel and Italian parsley kalamata olive vinaigrette

ENTRÉES

Queen Charlotte Sablefish – white navy bean cassoulet, chorizo, squid sunchoke, red bell pepper foam • Smoked salmon and prawns – pappardelle pasta, capers grape tomatoes, basil, boursin cheese sauce • Steak and frites – sterling silver beef flank steak, French green beans yukon gold frites, natural jus

DESSERTS

Tahitian vanilla crème brulee – almond biscotti • Baked apple tart – hazelnut streusel, brown butter maple ice cream babes honey marshmallow • Selection of local cheeses – sour cherry jelly melba toast candied almond

Best of the Cellar

WHITE WINES

Sandhill Chardonnay, VQA, BC • Red Rooster Pinot Blanc, BC • Errazuriz Reserve Sauvignon Blanc, Chile

RED WINES

Mirassou Monterey County, Pinot Noir, California • Red Bicyclelette, Syrah, France • Don Miguel Gascon, Malbec, Argentina

PICTURED AT RIGHT

Puffed Foie Gras – Sour Cherry Fluid Jelly, Port Bubbles, Pickled Beets, Sherry Gastric

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