



CANYON OF THE EAGLES

NEW YEAR'S EVE DINNER



AMUSE BUSCHE

Black-Eyed Pea & Smoked Ham Hock Fritter

FIRST & SECOND COURSE

Creamy Rich Cauliflower Bisque

*Winter Green Salad with Toasted Walnuts, Feta Cheese, Pears and
Roasted Baby Beets served with Orange-Tarragon Vinaigrette*

MAIN COURSE

(Choice of One Entrée)

***BEEF FILET**—Pan Seared 1855 Tender 8 oz. Beef Filet with Demi-glaze and served with Herb Roasted Potatoes and Roasted Asparagus*

***JUMBO PRAWNS**— Wild Prawns wrapped in Prosciutto drizzled with Beurre Blanc Sauce served with Lemon Artichoke Risotto and Roasted Asparagus*

***LAMB CHOPS**—Stoneground Mustard & Rosemary Crusted Texas Dorper Lamb served with Green Chili-Bacon Scallop Potatoes and Seasonal Vegetable*

***DUCK BREAST**—Pan Seared Maple Farms Duck Breast served with Raspberry Chipotle Sauce and Confit Duck, Apple & Parsnip Hash with Pecan Wild Rice*

FINAL COURSE

House-made Chocolate Truffles

\$ 62 Per Adult

*Price includes Non-alcoholic Drinks & Party Favors. Price does not include Alcohol, Tax and Minimum 20% Gratuity
Vegetarian and Children Meals (10 Years and Under) Available Upon Request*

***Seating at 5 p.m. until 10 p.m.** — Advance Reservations Required — Please Call (512) 334-2070*

***Live Music & Dance**—9:00 p.m. to Midnight*

COMPLIMENTARY PARTY FAVORS AND TOAST FOR A WONDERFUL & HEALTHY NEW YEAR

www.CanyonOfTheEagles.com

