



CANYON OF THE EAGLES VALENTINE'S DAY 5-COURSE MENU

AMUSE BOUCHE

Carbonara Arancini, Roasted Red Bell Pepper Sauce
and Micro Greens

FIRST COURSE

Achiote Seared Tuna on a Wonton Crisp with Snow Pea Slaw

SECOND COURSE

Avocado and Strawberry Spinach Salad with a
Raspberry Balsamic Vinaigrette

MAIN COURSE

(Choice of One Entrée)

Beef Tenderloin with Amarena Black Cherry &
Port Wine Demi Glace served with Blue Cheese
Gratin Dauphinoise and Grilled Asparagus

A Maple Leaf Farms Duck Breast topped with Peach-
Habanero Chutney served with Pecan Rice & Haricots Verts

Roasted Wild Salmon topped with Tomato-Caper-Basil Beurre
Blanc served with Truffle Risotto & Grilled Asparagus

DESSERT

(Choice of One)

Vanilla Bean Creme Brûlée
Chocolate Raspberry Mousse Cake

50 PER PERSON

Price includes Homemade Bread & Butter, Soft Drink, Tea and Coffee

Price does not include Alcohol, Tax and Minimum 20% Gratuity

Advance Reservations Required—Please Call: (512) 334-2070

Seating 4 p.m. until 9 p.m.

Vegetarian & Children Options (10 Years and Under) Available Upon Request