

CANYON OF THE EAGLES



NEW YEAR'S EVE DINNER



AMUSE BUSCHE

Black-Eyed Pea Ham-Hock Fritter

SOUP

Roasted Cauliflower and Gorgonzola Bisque

SALAD

Field Green Salad with Candied Pecans, Dried Cranberries, Crisp Apple and Local Goat Cheese tossed with Walnut-Raspberry Vinaigrette

MAIN COURSE

(Choice of One Entrée)

SURF & TURF— Tender 6 oz. Akaushi Beef Filet and 5 oz. Lobster Tail served with Bearnaise Sauce, Herb Roasted Potatoes and Roasted Asparagus

PHEASANT—Breast of Pheasant stuffed with Ricotta Cheese, Pine Nuts, and Raisins topped with Agrodolce Sauce served with Fontina Polenta and Wilted Spinach

MOREL RAVIOLI— House-made Ravioli stuffed with Morel Mushrooms and topped with Madeira, Leek, and Pea Cream Sauce

SCALLOPS PROVINCIAL— Wild Jumbo Scallops pan-seared and drizzled with Tomato Basil Sauce served over a Cannellini Ragout of Pancetta, Cremini Mushrooms, Fennel, Rosemary and Parmesan

FINAL COURSE

Flourless Chocolate Torte

75 per adult

Price includes Non-alcoholic Drinks & Party Favors

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

Child's Meal (8 Years and Under) Available Upon Request

Indoor or Outdoor Seating 4 p.m. until 10 p.m.

Advance Reservations Required — Please Call (512) 334-2070 ext. 2

TOAST TO A SAFE & HEALTHY NEW YEAR

www.CanyonOfTheEagles.com



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SPECIAL DRINKS:

HOLIDAY MIMOSA

Rosé Champagne and Cranberry Juice

9

BUCHANAN 2023

Courvoisier, Champagne, Simple Syrup, & Fresh Lemon

12

HOLIDAY WHITE RUSSIAN

Tito's Vodka, Kahlua, Peppermint Schnapps, and Cream served on the rocks

14

MAPLE BOURBON OLD FASHIONED

TX Bourbon, Bitters, and Maple Raw Sugar served on the rocks
With Orange Slice and Maraschino Cherry

12

MIXED BEVERAGE SALES TAX IS ADDED TO THE SALE OF EACH ALCOHOL DRINK

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