Las Canarias New Year’s Celebration
Tuesday December 31, 2019
For reservations please call 210-518-1063.

**AMUSE BOUCHE**
- House-smoked salmon
- Chive crème fraîche/domestic caviar
- Potato blini

**FIRST COURSE**
- Sautéed Gulf shrimp
- Black Eyed Pea ragout/smoked ham
- Lobster sauce
  - Or
- Smoked venison carpaccio
- Pickled mushrooms and peppers
- Arugula and stravecchio
  - Or
- Roasted beet salad
- Shaved radish/winter greens
- 50 year-old sherry vinegar

**SECOND COURSE**
- Butter poached king crab
- Braised fennel/citrus beurre blanc
  - Or
- Pan roasted Texas quail
- Wild huckleberries/sweet corn cake
  - Or
- Pine mushroom consommé
- Preserved morels/maïtace tortelloni

**MAIN COURSE**
- Filet of whole roasted prime beef tenderloin
  - Smoked parsnip puree/braised butter beans/red wine reduction
  - Or
- Duo of chilean sea bass
  - Seared and brandade/sautéed kale/pinot noir sauce
  - Or
- Tagliatelle pasta
  - Arugula and walnut pesto/preserved cherry tomatoes/roasted garlic/winter truffles

**DESSERT**
- Spiced cocoa Bavarian
- Peppermint schnapps gelee/toasted marshmallow crème

$125.00 adults, $60.00 children 6 – 12 (plus tax and gratuity)
Entertainment will be provided by: The Absolute Hits Band
Champagne toast will be at Midnight

$25 fee per person will be applied to day of cancellations and no shows
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness