

HAPPY NEW YEAR!!

December 31, 2018

Amuse-Bouche

Ahi Crudo

Quail's Egg, Sustainable American Caviar, 24-Karat Gold
Ruffino, Moscato d'Asti, Piedmont, Italy

First Course

Choice of:

Broiled Royal Red Prawns

Spicy Corn Purée, Candied Chiles, Escabeche
Whitehaven, Sauvignon Blanc, Marlboro, New Zealand

Or

Coffee-Cured Bison Carpaccio

Three Year Aged Espresso-Parmesan, Pickled Wild Huckleberry, Ancho Oil
Byron Nielson Vineyard, Pinot Noir, Santa Maria, California

Or

Roasted Beet Salad

Shaved Radish, Winter Greens, 50-Year Old Balsamic Vinegar
Chateau Ste. Michelle & Dr. Loosen, Riesling "Eroica", Washington

Second Course

Choice of:

Butter Poached King Crab

Coconut-Corn Bisque, Old Bay Popcorn, Tarragon
Franciscan Estate, Chardonnay, Napa, California

Or

Seared Maple Leaf Farms Duck Breast

Black Eyed Peas, Smokey Tasso, Cornbread "Cake"
A to Z "Wineworks", Rosé, Willamette, Washington

Or

Velvety Cream of Woodland Mushroom Soup

Toasted Chanterelles, Hen of the Woods, King Trumpets
Becker Vineyards, Viognier, Texas Hill Country

Main Course

Choice of:

Prime Strip Loin

Maitre D' Butter, Bourbon Glazed Baby Winter Vegetables, Roasted Carrot Purée
Oberon, Cabernet Sauvignon, Napa, California

Or

Grilled Line-Caught Grouper

Caramelized Acorn Squash, "Penny" Braised Greens, Pomegranate Glace
Sonoma-Cutrer "Russian River Ranches", Chardonnay, Sonoma, California

Or

Tagliatelle Pasta

Black Truffle Cream, Aged Parmesan, Confit Tomatoes
Piper Sonoma, Brut, "Select Cuvée", California

Dessert

Blood Orange Pavlova

Grand Marnier Mousse, Preserved Orange, Spiced Crumble
Michelle Chiarlo Nivole, Moscato d'Asti, Italy

\$125.00 plus 8.25% tax and 21% gratuity per person

Add wine pairings for an additional \$50.00 plus tax & gratuity

**No substitutions please; items not available a la carte.*



LAS CANARIAS
RESTAURANT

Camron Woods, Executive Chef