

NEW YEARS EVE AT THE CANDELILLA

Served New Years Eve and Night in Addition to our Candelilla Menu

DEVILED EGGS — \$14

Southern Style Deviled Eggs with a Twist of the Southwest

SOUTH TEXAS CHARCUTERIE BOARD — \$17

Broken Arrow Ranch Wild Boar Sausage and Venison Summer Sausage, Bacon Wrapped Jalapenos, Cranberry Goat Cheese, Herbed Boursin and Crackers

ROAST KING SALMON — \$40

Fresh King Salmon served with Wild Rice Pilaf, Sautéed Brussel Leaves and Bacon With a Pinot Noir Sauce

HERB CRUSTED PRIME RIB — \$56

*Maple Roasted Brussels, Mashed Sweet Potatos
~ Au Jus and Whipped Horseradish ~*

CHIPOTLE SPICED PORK LOIN — \$32

Southwestern Spiced Pork Loin served with Whipped Potatoes and Sautéed Spinach and Heirloom Tomatoes with an Aji Amarillo Sauce

SEE YA LATER 2021 BLACK EYE PEAS - SIDE DISH — \$10

LOBSTER MAC N CHEESE - SIDE DISH — \$12

Rich and Creamy Mac N Cheese with Tender Lobster and Toasted Bread Crumbs

CREAMED SPINACH - SIDE DISH — \$8

CHAMPAGNE PANNA COTTA — \$9

Vanilla Panna Cotta with Champagne Gelle and Sugared Fruit

MIL HOJAS — \$9

Mexican 1000 Layer Cake made from Puff Pastry and Citrus Pastry Cream, Dulce de Leche and White Chocolate Mousse with Fresh Berries and Toasted Almonds

PEPPERMINT HOT CHOCOLATE MOUSSE — \$8

Hot Chocolate Mousse topped with Chef made Peppermint Marshmallows