

# New Year's Eve Gala

**December 31, 2008 @ 7:15pm**

*Following our New Year's Eve Concert at the Lensic Theater*

**La Posada Resort & Spa @ 300 East Palace Avenue**

**Dinner @ Drinks @ Dancing**

**Cocktail Reception 7:15pm - 8:00pm with Hors D'oeuvres and Cash Bar**

## **Dinner at 8:00pm**

### **Start with:**

- @ Red Pepper Soup with Black Pepper Crème Fraiche
- @ Bosc Pear Salad with Spinach and Arugula and a Port Reduction

### **Choose from:**

- @ Porcini Mushroom Crusted Salmon with Wild Rice, Asparagus and a Red Wine Butter Sauce;
  - @ Savory Herb Crusted Beef Tenderloin with Asparagus, Goat Cheese Flan, Sweet Potato Brunoise;
- or**
- @ Vegetable Indulgence, Eggplant, Zucchini, Roasted Red Bell Peppers, Mushroom Duxelles and Spinach in Puff Pastry with Watercress Soubise

### **Wines**

- @ 2006 Barbard Griffin Fume Blanc
- @ Charles de Fere NV Jean-Louis Brut
- @ 2005 Monticello Vineyards Jefferson Cuvee Cabernet Sauvignon

## **Champagne Toast at 10:00pm**

**Music by: The Three Faces of Jazz**

**\$150 per plate**

(includes \$75 tax deductible donation)

**Reservations 505-988-1234**