

# NERUDA NEW YEAR'S EVE 2004

## APPETIZERS

PORTOBELLO MUSHROOM STUFFED WITH SCALLOPS, SHRIMP, AND BOURSIN CHEESE  
~12~

THREE CHILLED JUMBO SHRIMP, REMOULADE, ON FIELD GREENS  
~10~

HOUSE CURED & SMOKED SALMON, DILL CRÈME FRAICHE  
~12~

SMOKED DUCK BREAST, GOAT CHEESE, CRANBERRIES, PISTACHIOS  
MANGO REDUCTION, ON FIELD GREENS  
~12~

BRIE EN CROÛTE, RASPBERRY-MERLOT REDUCTION, FRESH FRUIT, CROSTINI  
~10~

PLATE OF BABY GOUDA, VERMONT CHEDDAR, MAYTAG BLUE  
& ASSORTED GRUYERE CHEESES  
~20~

## SALADS AND SOUPS

FIELD GREENS WITH PESTO BASIL VINAIGRETTE, CHOICE OF TOPPINGS  
~5~

TRADITIONAL CAESAR SALAD  
~8~

SALAD OF BIBB LETTUCE, GORGONZOLA CHEESE, TOASTED PECANS  
CREAMY BLACK PEPPER DRESSING  
~9~

MISO VEGETABLE SOUP  
~5/9~

SHRIMP & LOBSTER BISQUE  
~7/12~

## ENTREES

TWIN LOBSTER TAILS, WITH DRAWN BUTTER  
~49~

FILET OF BEEF TENDERLOIN, ONE LOBSTER TAIL, WITH DRAWN BUTTER  
~42~

FILET OF BEEF TENDERLOIN, STUFFED WITH SHRIMP & CRAB  
~30~

FILET OF BEEF TENDERLOIN, FOIE GRAS PARSLEY BUTTER  
~24~

12 OZ DRY AGED PRIME NEW YORK STRIP, WITH COGNAC BLUE CHEESE  
~34~

GARLIC ENCRUSTED LAMB CHOPS WITH ROOT VEGETABLES AND ROSEMARY CRÈME FRAICHE  
~32~

POACHED CHILEAN SEABASS, GRAPE TOMATOES  
CHAMPAGNE BUERRE BLANC  
~27~

BLACKENED ATLANTIC SALMON, PAPAYA RELISH  
~25~

CURRY DUSTED JUMBO SEA SCALLOPS, CARROTS, LEEKS, JICAMA, BELL PEPPER  
ON SOBA NOODLES, TAHINI BROTH  
~25~

FETTUCCHINE, WITH ROAST GARLIC, SHALLOTS, GRAPE TOMATOES  
WHITE WINE BUTTER SAUCE  
~20~

**GARY McNELLY CHEF**