

# Neruda Preliminary New Year's Eve 2005 Menu

Prices similar to 2004, but higher due to fuel surcharges, increase in lobster prices (6%) in Maine. – MM 12/28

## ***Appetizers***

### **Crawfish Scampi**

garlic crostinis

### **Seared Duck Breast**

roasted apples, gorgonzola, pecans

served on a bed of greens and finished with a honey garlic gastrique

### **House Smoked Salmon**

dill crème fraiche and garlic crostinis

### **Baked Brie for Two**

grapes, toasted almonds and pistachios

### **Seafood Stuffed Portobello**

shrimp and crab with garlic herbed cream cheese

## ***Salads***

### **Roasted Golden Beets Salad**

red onion, gorgonzola, spring greens

finished with a sherry vinaigrette

### **Classic Caesar Salad**

romaine, arugula, asiago, garlic croutons

### **Grilled Chicken Salad**

pistachios, buffalo mozzarella, arugula

finished with a creamy black pepper dressing

## ***Entrees***

### **Twin Lobster Tails**

grilled, with drawn butter

### **8 oz Filet of Beef and Lobster Tail**

drawn butter and bernaise sauce

### **Seafood Stuffed Filet of Beef**

shrimp, crab, green onion, and roasted garlic in a herbed cream cheese

### **10 oz Dry Aged New York Strip Steak**

bushmills blue cheese cream sauce

### **Oven Roasted Horseradish Dijon Crusted Salmon**

dill and chive whipped cream

### **Lobster and Shrimp Fettuccine Alfredo**

### **Roasted Chilean Seabass**

champagne chive beurre blanc

### **Grilled Frenched Rack of Lamb**

finished with a port demi glace

### **Seared Venison Tenderloin**

portobello, crimini mushroom, roasted garlic, and fresh basil ragout

tossed with sundried tomato fettuccine