

Neruda New Years Eve 2006

**NOTE: Thank you for viewing our preliminary menu for 2006.
I believe this menu to be almost 100% accurate, but we are waiting to check the availability of the scallops and one or two other items. The prices may vary slightly on the final menu. – Madt M.**

Appetizers

**SMOKED SALMON BRUSCHETTA WITH A GOAT CHEESE-CHIVE SPREAD AND CAPERS
~12~**

**SCALLOPS ON THE HALF SHELL WITH MILD THAI ORANGE SAUCE & LIME ZEST
~15~**

**SHRIMP AND CRAB STUFFED PORTOBELLO WITH ASIAGO CHEESE AND A BALSAMIC GLAZE
~12~**

**JUMBO SHRIMP COCKTAIL, TRADITIONAL, WITH COCKTAIL SAUCE AND LIME GARNISH
~15~**

Salads and Soups

**ROASTED RED & GOLDEN BEET SALAD, ON MESCALUN
WITH GORGONZOLA AND MUSTARD VINAIGRETTE
~9~**

**CLASSIC CAESAR SALAD, WITH NERUDA CROUTONS, TOPPED WITH ASIAGO
~8~**

**NICOISE SALAD OF TUNA, RED POTATOES, GREEN BEANS, MESCALUN
KALAMATA OLIVES, ROMA TOMATOES AND A CHAMPAGNE VINAIGRETTE
~19~**

**STEAMED MUSSELS WITH SEARED AVOCADO DRESSING
~15~**

**LOBSTER SHRIMP BISQUE
~7/12~**

**BIGOS, CENTRAL EUROPEAN STEW WITH PORK, CABBAGE, & PRUNES
~5/9~**

Entrees

**8 OZ FILET OF BEEF & LOBSTER TAIL, DRAWN BUTTER AND BERNAISE SAUCE
~49~**

**FILET OF BEEF STUFFED WITH LOBSTER, CRAB, WITH A CHABLIS TARRAGON BUERRE BLANC
~35~**

**TWIN LOBSTER TAILS, DRAWN BUTTER
~49~**

**12 OZ PRIME NEW YORK STRIP STEAK, CARAMELIZED ONION & BRANDY CREAM SAUCE
~34~**

**MACADAMIA NUT ENCRUSTED GROUPER, CHAMPAGNE BUERRE BLANC
~25-27~**

**LOBSTER TAIL (OR TWO), IN A MANDARIN ORANGE CHIPOTLE CREAM SAUCE
ON PAPADELLE NOODLES, WITH SPINACH & TOMATOES
~23/33~**

**CHILEAN SEA BASS, ROASTED RED PEPPER PESTO, POLENTA
~31~**

**LAMB PORTERHOUSE, WITH ROSEMARY DIJON SAUCE
~31~**

**VENISON TENDERLOIN, WITH A PORCINI-PEPPERCORN DEMI GLACE
~29~**