

Neruda ☆ New Year's Eve 2011 / PRELIMINARY

Appetizers

JUMBO SHRIMP COCKTAIL

~ 14 ~

SMOKED DUCK POTSTICKERS, PEPPADEW/PORTOBELLA RELISH

~ 12 ~

BAKED BRIE, CANDIED PECANS, FIG COMPOTE, ROAST GARLIC, AND FRESH BERRIES

~ 13 ~

DRY CHORIZO, WHITE ANCHOVIES, HUMBOLDT FOG TASTING PLATE

~ 13 ~

SPICY CHICKEN SAUSAGE STUFFED QUAIL

~13~

*SEAFOOD STUFFED PORTOBELLO MUSHROOM
WITH SHRIMP, CRAB, & HOUSE MADE BOURSIN CHEESE*

~ 13 ~

Salads and Soups

NERUDA FIELD GREEN SALAD

RED ONION, CRANBERRIES, PECANS, BLUE CHEESE & ROAST APPLE/SHALLOT VINAIGRETTE

~ 8 ~

CLASSIC CAESAR SALAD WITH WHITE ANCHOVIES

~ 8 ~

*BABY BIBB WEDGE SALAD, TOASTED ALMONDS/WALNUTS, HUMBOLDT FOG
STONEGROUND MUSTARD/PECAN BACON VINAIGRETTE*

~ TBD ~

WILD MUSHROOM PEPPER JACK

~ Cup 5 / BOWL 9 ~

LOBSTER AND SHRIMP SAFFRON BISQUE

~ Cup 7 / BOWL 12 ~

Entrees

TWIN LOBSTER TAILS, DRAWN BUTTER

~ PRICE TBA ~

8 OZ FILET OF BEEF AND LOBSTER TAIL, DRAWN BUTTER, BÉARNAISE SAUCE

~ PRICE TBA ~

FILET OF BEEF STUFFED WITH SHRIMP, CRAB, AND GARLIC HERBED CREAM CHEESE

~ 39 ~

HERB ENCRUSTED FILET OF BEEF, WITH BEARNAISE

~ 30 ~

TWIN GRILLED LAMB T-BONES, FINGERLINGS, HUMBOLDT FOG & POMEGRANATE MOLASSES

~ 38 ~

BUTTER BROILED ORANGE ROUGHY WITH CHERRY TOMATO & KALAMATA OLIVES

~ 34 ~

MACADAMIA NUT ENCRUSTED GROUPER, CITRUS/CHAMPAGNE BEURRE BLANC

~34~

8 OZ LOBSTER, CHERRY TOMATO, CREMINI MUSHROOMS, & SPINACH FETTUCINE ALFREDO

~ PRICE TBA ~

CHEF GARY McNELLY

ON THIS EVENING, WE CANNOT PROVIDE SEPARATE CHECKS FOR PARTIES GREATER THAN SIX