

Neruda – New Year's Eve - 2008

Appetizers

SEARED YELLOW FIN TUNA / WITH WASABI, PICKLED GINGER, SOY, AND A HONEY GLAZE

~23~

SHRIMP AND LOBSTER TOPPED PORTOBELLO MUSHROOM

MOZZARELLA & ASIAGO CHEESE & A BALSAMIC GLAZE

~13~

SMOKED SALMON & HUCKLEBACK CAVIAR

CUMIN ROASTED FINGERLING POTATOES & DILL CRÈME FRAICHE

~14~

STEAMED MUSSEL BOWL / DRY SHERRY BUTTER BROTH WITH TOMATOES

~15~

CARPACCIO OF BEEF / ON SPRING MIX

HORSERADISH CRÈME FRAICHE / TOSSED IN BALSAMIC VINAIGRETTE

~12~

SHRIMP COCKTAIL / SIX SHRIMP, WITH COCKTAIL SAUCE

~13~

ASSORTED CHEESE PLATE / ROQUEFORT, SAGA BLUE, WALNUT GOURMANDISE

SERVED WITH TOAST POINTS & BLACKBERRY JAM

~15~

Salads & Soups

NERUDA HOUSE SALAD WITH CRANBERRIES, PECANS, BLEU CHEESE, BALSAMIC VINAIGRETTE

~8~

CLASSIC CAESAR SALAD, CROUTONS, TOPPED WITH ASIAGO

~8~

LOBSTER & SHRIMP BISQUE

~7/12~

BRANDY MUSHROOM PEPPERJACK SOUP

~5/9~

Entrees

HERB ENCRUSTED FILET OF BEEF, BÉARNAISE SAUCE

~30~

STUFFED FILET OF BEEF

WITH LOBSTER, CRAB, & GARLIC-HERBED CHEESE / TARRAGON BUTTER

~39~

12 OZ PRIME NEW YORK STRIP STEAK, BRANDY GORGONZOLA SAUCE

~44~

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

~48~

TWIN 7-8 OZ LOBSTER TAILS, DRAWN BUTTER

~55~

LAMB PORTERHOUSE / GORGONZOLA POTATO GRATIN / ROSEMARY DIJON SAUCE

~33~

7 OZ CHILEAN SEA BASS / MOROCCAN SALSA / ASPARAGUS & POLENTA

~35~

MACADAMIA NUT ENCRUSTED GROUPEL / CHAMPAGNE BUERRE BLANC / ASPARAGUS

~34~

8 OZ LOBSTER TAIL ON FETTUCCHINE ALFREDO

~35~