

Amerigo's grille

New Year's Eve 2012

ANTIPASTI

Grilled Portabella Mushroom

With a Reduction of Cabernet Sauvignon

Bruno Shrimp

Panko-Crusted Jumbo Shrimp, Lightly Grilled with Olive Oil and Balsamic Vinegar on a Bed of Creamy Mango Sauce

Tuna Carpaccio

With Asparagus and Ginger Remoulade

Avocado Pancake

With Crabmeat, Shrimp, and Salsa Crudo

INSALATE

Classic Caesar

Hearts of Romaine, Oven-Dried Tomato, Bruschetta, and Reggiano

Winter Salad

Watercress, Belgian Endive, Walnuts, and Gorgonzola in a Raspberry Vinaigrette

Beefsteak Tomatoes

Farm-Grown Red and Yellow Tomatoes, Topped with Crumbled Roquefort, and Laced with Aged Balsamic Vinaigrette

ENTREES

Pollo Zingara

Reggiano-Parmesan Crusted Breast of Chicken Sautéed with Oven-Dried Tomatoes, Roasted Capers, and Asparagus Over Spinach Linguini in a Bianco Sauce

Linguini with Lobster

Served with Shrimp in a Lobster Cognac Cream Sauce with Scallions and Artichoke Hearts

Salmon Fillet

Crusted with Black and White Sesame Seeds and Sautéed with Assorted Wild Berries and Fresh Tarragon in a Lemon Shallot Reduction

Snapper Pistachio

Fresh Red Snapper Crusted with Pistachio Nuts, Baked with Artichoke Hearts And Diced Tomatoes in a Light Sherry Cream Sauce

New York Strip

14 oz., Charred with Aged Marsala and Natural Jus, Served with Oven-Roasted Potatoes and Haricot Vert

Filet Mignon

10 oz. Center Cut, Charbroiled with Oven-Roasted Potatoes and Asparagus

DOLCE

Pastry Chef's Platter

A Sampling of Miniature Delectable Confections, Served with Chocolate Truffles