



2011 New Year's Eve

Lobster Bisque or Salad of Mixed Greens with Apples and Candied Walnuts with Apple Cider Vinaigrette
Appetizer Duo, Choice of Entrée, Dessert Duo, Coffee or Tea included.

Proudly serving Certified Angus Beef® brand.

FILET OF BEEF TENDERLOIN

Simply grilled or stuffed with Seafood and sauced with the Chef's
sauce of the evening. Add an 8-10 ounce lobster tail for \$30!

Wine Suggestion: '05 Silver Oak Napa Valley Cabernet (\$135), '07 Opus 1 (\$215)



GRILLED K. C. STRIP

Have it either Herb Encrusted or served with Caramelized Onions
and Bleu Cheese Sauce. Add an 8-10 once lobster tail for \$30!

Wine Suggestion: '07 Mercer Estates Cabernet Sauvignon (\$44), '07 Avignonesi Vino Nobile (\$63)

RACK OF LAMB

The finest 3-4 bone rack available, char-grilled and served
with a Thyme and Chestnut Brandy Sauce

Wine Suggestion: '07 Bosquet des Papes Châteauneuf-du-Pape (\$72), '06 Trefethen Estate Merlot (\$54)

PAN SEARED BREAST OF DUCK

A plump breast of Duck, pan seared and served with a Cherry Demi Glace.

Wine Suggestion: '08 Merry Edwards Sonoma Coast Pinot Noir (\$85), '07 Mer Soleil Chardonnay (\$59)

BROILED OR BATTER-DIPPED LOBSTER TAIL

An 8 to 10 ounce cold-water Lobster Tail. \$20 extra.

Wine Suggestion: '08 Ramey Sonoma Coast Chardonnay (\$58), '04 J Billaud-Simon Chablis AC (\$49)

BLACKENED SEA BASS

Blackened Sea Bass with a Roasted Red Pepper Cream Sauce.

Wine Suggestion: '09 Zind-Humbrecht Gewurztraminer (\$46), '07 David Bruce Pinot Noir (\$63)



SALMON KYOTO

Our fresh salmon will be sautéed and served with a sauce of soy sauce,
citrus juices, Dijon mustard, garlic and ginger.

Wine Suggestion: '10 Chateau Ste. Michelle Sauvignon Blanc (\$37),
'09 Schloss Vollrads Riesling (semi-sweet) (\$43)

\$70 (plus lobster surcharge where applicable) plus tax, gratuity and beverages. No split plates.

Wine Features (limited availability)!

2005 Silver Oak Napa Valley Cab (\$135), 2007 Opus 1 (\$215), 2007 Joseph Phelps Insignia (\$210)
Veuve Cliquot Champagne (\$75), (1/2 bottle) (\$39), 2002 Dom Pérignon Brut (\$215)

We reserve the right to add 20% gratuity to separate checks and parties of 6 or more.

MC, VISA, AMEX and DISCOVER Accepted. We do not accept checks.

PLEASE NO CIGAR, PIPE SMOKING OR CELL PHONE USAGE.

www.theduckrestaurant.com

Cavatappi, Inc., 12/31/2011