

PORTO VIVO

CHEFS TASTING MENU

TUESDAY, JANUARY 26TH, 2010

AMUSE-BOUCHE

CREAMED EGG WITH SMOKED SALMON AND CHIVES

MENU

LOBSTER AND FOIE GRAS RAVIOLI, LEMON-GINGER LOBSTER SAUCE

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STEAMED DOVER SOLE

HERBED MOUSELINE AND CHAMPAGNE-CAVIAR SAUCE

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CREAMY POLENTA, TUSCAN BRAISED RABBIT

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ROAST RACK OF LAMB, LAMB OSSO BUCCO

TOMATO-FONTINA GRILLED CHEESE

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CARAMELIZED PINEAPPLE, SAGE POT AU CRÈME

AND MACADAMIA NUT SHORTBREAD

\$89

EXECUTIVE CHEF: STEVEN LECCHI