

PORTO VIVO

NEW YEARS EVE 2010

CHEF GIUSEPPE NAPOLI

FIRST COURSE

TORCHON OF HUDSON VALLEY FOIE GRAS, APPLE SALAD & MACHE SALAD

BROWN BUTTER POACHED LOBSTER, PARSLEY RISOTTO & BLOOD ORANGE VINAIGRETTE

CHILLED SEAFOOD PLATTER
BLUE POINT OYSTERS, SHRIMP, CRAB, LOBSTER, CLAM

SECOND COURSE

MOREL MUSHROOM VOLUTE COLOSSAL LUMP CRAB CELERY ROOT CHIP

ARUGULA, BLOOD ORANGE, WALNUTS, ALFA SPROUTS, CRISPY GOAT CHEESE, RASPBERRY
POMEGRANATE VINAIGRETTE

ENTREES

SEARED AHI TUNA WITH CARAMELIZED ONIONS, TOASTED PINE NUTS, ROASTED GRAPE
TOMATOES & GATE OLIVE FINISHED WITH A ORANGE VINO COTTA

ROASTED LOIN OF VEAL WITH ROASTED BABY VEGETABLES & HONEY GARLIC

GRILLED PRIME FILET MIGNON, HERB SALAD, SEA SALT & LEMON WITH YELLOW TRUFFLE
POTATOES

SEARED SCALLOPS WITH MOREL RISOTTO, FAVA BEANS & PANCETTA

HERB CRUSTED ROASTED RACK OF LAMB, SWEET PEA MINT, FRENCH BEANS & BRAISED
LEEKs

CHEF ELIZABETH PITITO

DESSERT

TROPICAL FRUIT WITH PINK CHAMPAGNE & SWEET LEMON BROTH

RASPBERRY AND CHOCOLATE GANACHE BRULEE WITH A RASPBERRY CHAMPAGNE SAUCE

BETWEEN 8:30 PM & 12:00 AM

\$75 PER PERSON (PLUS TAX & GRATUITY), INCLUDES GLASS OF CHAMPAGNE
50% OFF ANY BOTTLE OF WINE OVER \$100

HAPPY HOUR 1/2 PRICE DRINKS STARTING AT 11:30 PM