

PORTO VIVO

John W Engeman
Theater at Northport

APPETIZER

LEMON GRASS & BASIL SCENTED LOBSTER BISQUE.

OR

ROASTED TOMATO TART WITH BABY ARUGULA, NAVEL ORANGE, BEETS & GOAT CHEESE.

OR

HOUSE MADE CRAB CAKES WITH A MICRO GREEN SALAD WITH ROASTED SWEET CORN & FIRE ROASTED RED PEPPERS TOSSED WITH LEMON CHIVE VINAIGRETTE.

ENTRÉE

BUFFALO MOZZARELLA & BASIL TORTELLINI WITH A ROASTED TOMATO SAUCE
FINISHED WITH A PARMIGIANO OLIVE OIL FOAM.

OR

OLIVE OIL POACHED STRIPE BASS WITH A WARM SALAD OF TOMATOES, CUCUMBER,
RED ONION, OLIVES, LEMON ZEST, FINGERLING POTATOES & WHITE BALSAMIC
DRESSING.

OR

GRILLED 4 OZ FILET MIGNON WITH TRUFFLE MASHED POTATOES TOPPED WITH BLUE
CHEESE CRUST WITH A TEMPURA FRIED 4 OZ SOUTH AFRICAN LOBSTER TAIL, SERVED
WITH DRAWN BUTTER & ROASTED GARLIC AIOLI FRENCH BEANS.

DESSERT

PORTO VIVO CHOCOLATE SOUFFLÉ.

OR

FRESH BERRY COMPOTE SERVED OVER VANILLA YOGURT SORBET & BUTTER
COOKIES.

COFFEE INCLUDED

\$40