



O'Porto Restaurant

Portuguese Wine Dinner Menu

July 16th, 2009

Reception begins at 6:30 with the tasting dinner to start promptly at 7:00.
O'Porto Restaurant is located at 2074 Park Street in Hartford

The evening begins with a sampling of a traditional Portuguese starters,

Combinado

Imported Portuguese Cheese, Prosciutto, and Smoked Chouriço

Paired with Aliança Reserva

Course Sampling 1

Espetadinha de Frango

Grilled Skewered of, Chicken wrapped in bacon

Paired with Olho De Mocho Reserva 2007

Course Sampling 2

Crepes Recheados

Crepes Stuffed with Shrimp, and Crab in a Tomato Broth

Arroz Valenciana

Shrimp, Clams, Mussels, Sausage, Pork, Chicken, Chouriço, Combined with Saffron Rice

Paired with Olho De Mocho Reserva Rose, 2007

Course Sampling 3

Scallops com Chouriço

Scallops and Roasted Portuguese Smoked Chouriço Flambéed in Aged Portuguese Brandy

Canapé De Crème de Queijo com Salmao Fumado

Cream of Imported Portuguese Cheese with Smoked Salmon on a canapé

Paired with Rocim 2006 Vinho Tinto

Course Sampling 4

Bife Grelhado

Medallions of Grilled Certified Angus Sirloin Steak in a Port Wine Reduction

Paired with Olho de Mocho Reserva 2006 Red Wine

Dessert - Tarta de Amendoa

Almond Tart Baked to Perfection then Topped with Roasted Almonds

Paired with Quinta Seara D'ordens, Port 2003

\$38 with the tip and tax included

