



PORTER  
HOUSE  
NEW YORK

## WINTER RESTAURANT WEEK 2010

THREE COURSE PRIX FIXE DINNER \$35

### APPETIZER

DAILY SOUP

CLASSIC CAESAR SALAD

ROASTED BEET SALAD WITH GOAT CHEESE

### ENTREE

FILET MIGNON, WHIPPED TRUFFLE POTATO,  
RED WINE SAUCE

SLOW ROASTED SALMON FILET  
PEARL COUSCOUS, ASPARAGUS & DILL

PAN ROASTED CHICKEN  
SAVOY CABBAGE, MUSHROOM - HERB PAN GRAVY

### DESSERT

NY CHEESECAKE WITH RASPBERRY SUZETTE  
MANGO - COCONUT SORBET WITH ROASTED PINEAPPLE  
FLOURLESS CHOCOLATE TORTE, CARAMEL SAUCE

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### *Restaurant Week Wine Selections*

Godello, Vina Godeval <i>Valdeorras, Spain '08</i>	10gl / 40btl
Pinot Grigio, Beltrame <i>Venezia Giulia, Italy '07</i>	11gl / 44btl
Chardonnay, Clos La Chance <i>Monterrey, CA '08</i>	12gl / 48btl
Cabernet Sauvignon, Veramonte <i>Colchagua Valley, Chile '08</i>	10gl / 40btl
Pinot Noir, Savee Sea <i>Marlborough New Zealand '08</i>	11gl / 44btl
Malbec, Altos Las Hormigas, <i>Mendoza, Argentina '08</i>	12gl / 48btl

Menu available through February 7th, excluding Saturdays.

Reservations 212 823 9500 or [www.porterhousenewyork.com](http://www.porterhousenewyork.com)