Christmas 2021

PORTOCALL RESTAURANTOBAR

APPETIZER

Griddled Bermuda Fishcakes Madras Curry Aioli

Chicken & Pork Potstickers Hoisin Sauce, Scallions

Twice Baked Goat Cheese Souffle Candied Walnuts, Apple Chutney

Yellowfin Tuna Carpaccio Jalapeno Rice Wine Dressing, Pineapple Marmalade

> Cauliflower & Parsnip Soup Jalapeno Cheddar Cornbread

Baby Spinach Salad Cranberries, Spiced Pecans, Carrots, Goat Cheese

> Crispy Coconut Shrimp Burnt Orange Mayonnaise

Beef Tataki Chinese Five Spice, Crispy Cauliflower, Truffle Aioli

> Bermuda Fish Chowder Black Rum, Sherry Peppers

Classic Caesar Salad Parmesan Crouton, Oven Roasted Tomatoes

MAIN COURSE

Roast Turkey & Maple Glazed Ham Mash, Turkey Gravy, Cranberry Sauce

Grilled Bermuda Wahoo Butternut Squash Puree, Fingerling Potatoes

> Seared Shrimp & Scallops Jasmine Rice, Thai Coconut Sauce

Cranberry & Orange Glazed Pork Loin Confit of Red Onion, Smoked Bacon Croquettes

Slow Braised Beef Short Rib Creamy Leek Mash, Pearl Onion Red Wine Sauce

Pan Fried Filet of Bermuda Fish Lemon Caper Butter Sauce, Crisp Sushi Rice Cake

Sumac Dusted Chicken Breast Sweetcorn Puree, Balsamic Grilled Asparagus

Filet Mignon Beef Short Rib Croquettes, Mushroom Peppercorn Sauce

> Roasted Butternut Squash Risotto Chive Mascarpone

Herb Gnocchi Shitake Mushrooms, Sweetcorn Puree, Wilted Spinach, Crisp Sage

DESSERT

Christmas Pudding Brandy Butter Sauce

Chocolate Molten Cake Almond Brittle Ice Cream

Port o Call's Vanilla Bean Cheesecake Raspberry Puree

Apple Galette Fresh Berry Compote, Creme Anglaise

> Lemon Posset Raspberry Sorbet

> > **Cheese** Plate

Lunch \$75 Dinner \$85