



PORTOCALL

RESTAURANT • BAR

CHRISTMAS 2023

APPETIZER



Curried Bermuda Fishcakes

Caramelized Banana Chutney, Lemon Aioli

Bermuda Fish Chowder

Black Rum & Sherry Peppers

Baby Lettuce Salad

Compressed Pear, Roast Beets,
Citrus Vanilla Bean Vinaigrette

Grilled Asparagus Spears

Shiitake Mushroom, Roast Pork Belly, Goat Cheese,
Red Wine Vinaigrette

Yellowfin Tuna Carpaccio

Oven Dried Tomatoes, Crisp Capers, Smoked Sea Salt,
Extra Virgin Olive Oil

Crisp Panko Fried Shrimp

Ginger-Yuzu Soy, Wasabi Leaves

Sesame Panko Crusted Chicken Skewers

Sweet Chili Dipping Sauce

Tempura Avocado Chickpea Fritters

Sriracha Tahini Dipping Sauce





MAIN COURSE



Roast Turkey

Glazed Ham, Herb Stuffing, Turkey Gravy

Grilled Sous Vide Pork Chop

Smoked Tomato Cashew Pesto, Caramelized Leek Mashed Potatoes

Seared Chicken Breast

Wild Mushroom, Coq Au Vin Cream

Maple Glazed Seared Salmon

Potato Truffle Puree, Grilled Fennel & Orange Salad

Center Cut Petite Filet Mignon

Crispy Paprika Potatoes, French Beans, Béarnaise Sauce

Grilled Shrimp & Scallops

Jasmine Rice, Coconut Curry Sauce

Pan Fried Grouper Filet

Carrot Star Anise Puree, Olive Oil Basil Crushed Potatoes

Potato Gnocchi

Crispy Fried Sprout Leaves, Roasted Acorn Squash,
Sage Brown Butter

Half Broiled Spiny Lobster Tail (Surcharge)

DESSERT



Christmas Pudding

Almond Ice Cream, Brandy Sauce

Flourless Chocolate Cake

Raspberry Sorbet

Signature Vanilla Bean Cheesecake

Raspberry Coulis

Red Wine Poached Pear

Crème Anglaise, Brittle Ice Cream

Meyer Lemon Tart

Yuzu Chantilly Cream

Lunch - \$89 Dinner - \$99

