

PORTOCALL

RESTAURANT • BAR

Restaurant Weeks 2024

APPETIZERS

Spiced Carrot & Lentil Soup

Basil Oil, Jalapeno Cheddar Cornbread Croutons

Poached Pear & Spinach Salad

Feta Cheese, Toasted Almonds, White Balsamic Maple Dressing

Curried Bermuda Fishcakes

Sweet Potato Puree, Spiced Apple Chutney

MAIN COURSE

Grilled Bermuda Wahoo

Roasted Butternut Squash Puree, Sesame Soy Baby Bok Choy

Slow Braised Beef Short Rib

Horseradish & Buttered Leek Mash

Spinach Gnocchi

Sweetcorn Puree, Butter Braised Sprout Leaves

DESSERT

Flourless Chocolate Cake

Raspberry Sorbet

Lemon Tart

Banana Ice Cream

WINE SPECIALS - Glass 14 | Bottle 65

White: Toscolo 'Vernaccia di San Gimignano' - Tuscany, Italy

Red: Bodega Otazu 'Premium Cuvee' - Navara, Spain

Dinner \$49 for 3 courses

Does not include beverages or service charge