

# PORTOCALL

RESTAURANT • BAR

## Restaurant Weeks 2025

### APPETIZERS

#### Butternut Squash & Lentil Soup

Cornbread Cheddar Croutons

#### Baby Spinach & Port Poached Apple Salad

Spiced Walnuts & Goat Cheese

#### Crisp Coconut Shrimp

Madras Curry Aioli , Cucumber Mint Salsa

### MAIN COURSE

#### Miso Glazed Filet of Salmon

Cardamon Sweet Potato Mash, Sesame Sautéed Snap Peas

#### Slow Braised Beef Short Rib

Truffle Scented Potato Puree ,Pearl Onion Jus

#### House made Gnocchi

Tomato Basil Puree, Roasted Eggplant, Shitake Mushrooms, Crisp Shallots, Chive Oil

### DESSERT

#### Flourless Chocolate Cake

Raspberry Sorbet

#### Warm Apple Galette

Crème Anglaise

Dinner \$59 for 3 courses

Does not include beverages or service charge