

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

Spiced Chickpea Puree, 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