

Ports Cafe Date Night

November 14, 2018



First Course

Bacon-Wrapped Dates – Lively Run goat cheese, cranberry balsamic glaze

Pear Salad – pistachio, crispy prosciutto, gorgonzola, carrot vinaigrette

Harvest Bisque – pan seared sea scallop, toasted pecans

Main Course

Sirloin Steak – roasted brussels sprouts, whole-grain mustard horseradish cream

Porchetta – mashed sweet potato, caramelized apples, cider reduction

Market Cod – smoked butternut squash, toasted quinoa, carrot purée

Third Course

German Apple Cake – apple cider caramel sauce

Maple Pecan Pie – spiced chocolate ganache

Choose one dish from all three courses. Gluten Free and Vegetarian options are available.

Price is \$30 per person, tax and gratuity not included. No corkage fees on Wednesday Date Nights.

