

Ports Cafe Date Night

January 9, 2019

First Course

Pasta Fagioli – roasted garlic, white beans, tomato, datalini

Greens & Beens – house made sausage, white beans, braised escarole, parmesan

Charred Onion & Chickpea – southwest spice, roasted jalapeño, cilantro

Main Course

Beef Bourguignon – beef short ribs, roasted vegetables, burgundy, whipped potato

Bolognese – braised lamb shank, herbed ricotta, hand cut pappardelle

Monkfish – prosciutto wrapped, bacon braised lentils, wilted spinach

Third Course

Molten Cake – raspberries, ganache, ice cream

Slow Poached Pear – port wine reduction, mascarpone mousse

Choose one dish from all three courses. Gluten free and vegetarian options available.

\$30 per person, tax and gratuity not included.

BYOB (no corkage fee) or choose a bottle from our \$20 wine list.