

PORTS CAFE

DATE NIGHT MENU

WEDNESDAY, OCTOBER 30, 2019

\$30 per person + tax and gratuity. Select one option from each course.

FIRST COURSE:

ARTICHOKES – PROSCIUTTO WRAPPED, GRILLED SOURDOUGH, FETA CREAM, PEPPER RELISH

FRENCH ONION SOUP – FOCACCIA CROUTON, GRUYERE

HARVEST PANZANELLA – ROASTED ROOT VEGETABLES, SOURDOUGH CROUTONS, HONEY MUSTARD

SECOND COURSE:

BEEF SHORT RIBS – SAUCE BEARNAISE, GARLIC ROSEMARY FRIES

FARRO PELLA – LOCAL MUSHROOMS, TUSCAN KALE, PARMESAN, EGG

FAROE ISLAND SALMON – POTATO-SCALLION PANCAKE, HORSERADISH CREME

THIRD COURSE:

WARM DATE CAKE – DARK CHOCOLATE, ORANGE

PUMPKIN BREAD PUDDING – SPICED CARAMEL, WHITE CHOCOLATE

\$20 Wine List available or BYOB (no corkage fee on Date Night).

Gluten Free and Vegetarian options are available.