

PORTOCALL
RESTAURANT • BAR

Christmas 2022

APPETIZER

Curried Bermuda Fishcakes
Saffron Lemon Aioli

Yellowfin Tuna Carpaccio
Oven Dried Tomatoes, Crisp Capers, Smoked Sea Salt
Extra Virgin Olive Oil

Stir Fried Lemon Walnut Shrimp

Roasted Sweetcorn Bisque
Jalapeno Cheddar Cornbread Croutons

Bermuda Fish Chowder
Black Rum, Sherry Peppers

Chicken Potstickers
Hoisin Sauce, Scallions

Spinach Strawberry Salad
Spiced Pecans, White Balsamic & Maple Dressing

Asparagus & Mushroom Quiche
Baby Greens, Grain Mustard Vinaigrette

Beetroot Tartare
Avocado, Green Apple, Country Toast





MAIN COURSE

Roast Turkey, Baked Ham
Herb Stuffing, Turkey Gravy

Grilled Angus Ribeye
Crisp Paprika Potatoes, Tarragon Butter

Guava Glazed Grilled Pork Tenderloin
Chorizo Mozzarella Croquette, Roasted Orange Jalapeno Sauce

Slow Braised Shoulder of Lamb
Parsnip & Caraway Puree, Redcurrant Rosemary Red Wine Jus

Grilled Shrimp & Scallops
Jasmine Rice, Coconut Curry Sauce

Seared Filet of Grouper
Carrot & Star Anise Puree, Olive Oil Basil Crushed Potatoes

Maple Glazed Salmon
Braised Fennel and Orange, Herb Quinoa

Potato Gnocchi
Butter Poached Sprout Leaves, Sage Roasted Acorn Squash

DESSERT

Christmas Pudding
Brandy Cream

Flourless Chocolate Cake
White Chocolate Ganache, Prickly Pear Sorbet

Port o Call's Vanilla Bean Cheesecake
Raspberry Puree

Vanilla Poached Pear
Chestnut Tiramisu

Smoked Dark Chocolate Cream Filo Tart
Bailey's Ice Cream

Lunch \$85 Dinner \$95

