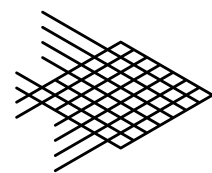




PORTSMITH
SIGNATURE DINING

Chef/Partner Nate Henssler



PORTSMITH

SIGNATURE SEAFOOD TASTING

SIX COURSES

90 PER PERSON

FIRST COURSE

CHARRED SHRIMP COCKTAIL

Jumbo U-6 Shrimp, Traditional Cocktail Sauce, Horseradish

SECOND COURSE

CAESAR SALAD

Point Judith Squid, Baby Romaine, Endive, Brussels Sprouts

THIRD COURSE

RUMAKI

Georges Banks Scallops, Nuoc Chom Pork Belly, Green Papaya,
Lemongrass Carrot Puree, Ginger Confit

FOURTH COURSE

(GUESTS TO SELECT)

AHI TUNA AND SEARED FOIE GRAS

Luxardo Bordelaise

FILET MIGNON - 10OZ

Cippolini Onion, Lobster Demi Glace

WHOLE MAINE LOBSTER

Ginger Coconut Broth, Lemongrass, Kaffir Lime, Savoy Cabbage

SIXTH COURSE

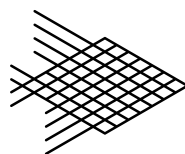
MADAGASCAR

64% Dark Chocolate Ganache, 35% Milk Chocolate Rocks,
Frozen Aerated Vanilla Crème Anglaise



Portsmith

660 North State Street
Chicago, IL 60654
312-202-6050



portsmithchicago.com

All prices are subject to sales tax
and a 21% service charge

