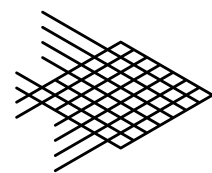




PORTSMITH
SIGNATURE DINING

Chef/Partner Nate Henssler



PORTSMITH

SIGNATURE SEAFOOD TASTING

FIVE 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 - 8OZ

Cippolini Onion, Lobster Demi Glace

MAINE LOBSTER WITH CLAM LINGUINE

Littleneck Clams, Lobster Roe Linguine, Basil Oil

FIVE COURSE

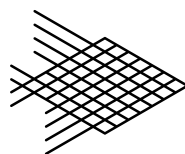
HAZELNUT MOUSSE CAKE

Almond Cake, Hazelnut Crunch, Hazelnut Mousse,
Chocolate Glaze, Cocoa Nib Ice Cream



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

