

# PORTSMITH

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## CHICAGO RESTAURANT WEEK 2019 BRUNCH - \$24

### 1ST COURSE

Choice of:

**PURPLE BERRY SMOOTHIE**

**BANANA PEANUT BUTTER SMOOTHIE**

### 2ND COURSE

Choice of:

**HERB CURED LOX & BAGEL**

Loc Duart Salmon, Cipollini Onions, Capers, Cream Cheese

**TUNA TARTARE**

Umami Shrub, Cilantro, Market Chilies

**CALIFORNIAN**

Avocado, Everything English Muffin, Crispy Shallots, Radish Sprouts

### 3RD COURSE

Choice of:

**CRAB CAKE BENEDICT**

Jonah and Alaskan King Crab, Poached Eggs, Old Bay

**FRIED FISH AND WAFFLES**

Classic Tartar Sauce, Dark Matter Maple Syrup

**PORK BELLY TOAST**

Pinto Beans, Queso Fresco, Avocado Puree, Sunny Side Egg

Substitutions to this menu are politely declined

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## CHICAGO RESTAURANT WEEK 2019 LUNCH - \$24

### 1ST COURSE

Choice of:

#### **LOBSTER BISQUE**

#### **CHARRED AVOCADO**

Loukaniko Sausage Escabeche, Peppadew, Lemon Oil

#### **GREEN PAPAYA SALAD**

Thai Basil, Spearmint, Peanuts, Pad Thai Vinaigrette

### 2ND COURSE

Choice of:

#### **FRIED FISH AND CHIPS**

Beer Battered Haddock, Tartar Sauce

#### **KING CRAB BUN**

Bao Bun, Brown Butter, Fines Herbes, French Fries

#### **D'S FRIED CHICKEN SANDWICH**

Fresno Chili Sauce, Shredded Lettuce, Pickles, French Fries

### 3RD COURSE

Choice of:

#### **MACARON ICE CREAM SANDWICH**

Seasonal Flavors

#### **HAZELNUT MOUSSE CAKE**

Almond Cake, Hazelnut Crunch, Hazelnut Mousse

Chocolate Glaze, Cocoa Nib Ice Cream

Substitutions to this menu are politely declined.

# PORTSMITH

PORTSMITH DINNER

Daily 5 PM - 10 PM (until 9 PM on SUN)

## CHICAGO RESTAURANT WEEK 2019 DINNER - \$36

### 1ST COURSE | STARTER

Choice of:

#### **SWORDFISH PASTRAMI**

Pumpnickel Rye Toast, Pickled Mustard Seeds, Sauerkraut

#### **GREEN PAPAYA SALAD**

Thai Basil, Spearmint, Peanuts, Pad Thai Vinaigrette

#### **NEW ENGLAND CLAM CHOWDER**

Bacon Lardons, Russet Potatoes, Black Pepper Croutons

### 2ND COURSE | MAIN

Choice of:

#### **LEMON SOLE**

Loukaniko Sausage Escabeche, Peppadew, Meyer Lemon Rouille

#### **ATLANTIC PERCH**

XO Sauce, Thai Basil, Maitake Mushrooms

#### **KING CRAB CARBONARA**

Housemade Elbow Pasta, Lemon, Shellfish Cream

#### **TANDOORI STYLE BROILED LOBSTER (+\$12)**

Butter Curry Sauce, Cauliflower, Daal

### 3RD COURSE | DESSERT

Choice of:

#### **MACARON ICE CREAM SANDWICH**

Seasonal Flavors

#### **HAZELNUT MOUSSE CAKE**

almond cake, hazelnut crunch, hazelnut mousse

chocolate glaze, cocoa nib ice cream

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