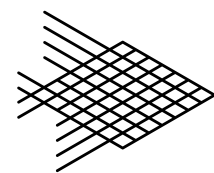




**PORTSMITH**  
**SIGNATURE DINING**

Chef/Partner Nate Henssler



**PORTSMITH**

# BRIDGEPORT

---

---

60 PER PERSON

## FIRST COURSE

### MIXED GREENS SALAD

Burrata, Cumin Vinaigrette

-add bread +3

## SECOND COURSE

A CHOICE OF

### LEMON SOLE WITH MEYER LEMON

Black Truffle Beurre Blanc, Tannic Reduction

### ROASTED HALF CHICKEN

Potato Confit, Sweet Onion Soubise, Pesto

### FILET MIGNON

Cippolini Onion, Lobster Demi Glace

## ACCOMPANIMENTS

SERVED FAMILY STYLE

SCALLOPED POTATOES AND BROCCOLI RABE STIR FRY WITH CHILI JAM

## THIRD COURSE

SERVED WITH COFFEE

A CHOICE OF

### HAZELNUT MOUSSE CAKE

Almond Cake, Hazelnut Crunch, Hazelnut Mousse,

Chocolate Glaze, Cocoa Nib Ice Cream

### SEASONAL TAPIOCA CUSTARD

## Portsmith

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



VEGETARIAN AND OTHER  
DIETARY OPTIONS  
AVAILABLE UPON REQUEST

portsmithchicago.com



# NEW HAVEN

---

---

80 PER PERSON

## FIRST COURSE

### MIXED GREENS SALAD

Burrata, Cumin Vinaigrette

AND

### CHARRED SHRIMP COCKTAIL

U-6 Tiger Shrimp, Traditional Cocktail Sauce

AND

### FAMILY STYLE ARTISAN BREAD BASKET

Assorted Rolls and Breads

## SECOND COURSE

A CHOICE OF

### LEMON SOLE WITH MEYER LEMON

Black Truffle Beurre Blanc, Tannic Reduction

### "FISH AND CHIPS"

Atlantic Halibut, Malt Vinegar Jus, Tartar Sauce

### ROASTED HALF CHICKEN

Potato Confit, Sweet Onion Soubise, Pesto

### FILET MIGNON

Cippolini Onion, Lobster Demi Glace

## ACCOMPANIMENTS

SERVED FAMILY STYLE

SCALLOPED POTATOES AND BROCCOLI RABE STIR FRY WITH CHILI JAM

## THIRD COURSE

SERVED WITH COFFEE

A CHOICE OF

### HAZELNUT MOUSSE CAKE

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

### SEASONAL TAPIOCA CUSTARD

## Portsmith

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



VEGETARIAN AND OTHER  
DIETARY OPTIONS  
AVAILABLE UPON REQUEST

[portsmithchicago.com](http://portsmithchicago.com)



# NEW LONDON

---

---

100 PER PERSON

## FIRST COURSE

### MIXED GREENS SALAD

Burrata, Cumin Vinaigrette

AND

### CHARRED TIGER SHRIMP AND ALASKAN KING CRAB PIECES

Traditional Cocktail Sauce, Mustard Sauce

AND

### FAMILY STYLE ARTISAN BREAD BASKET

Assorted Rolls and Breads

## SECOND COURSE

ACCOMPANIED WITH SCALLOPED POTATOES AND BROCCOLI RABE STIR FRY

A CHOICE OF

### LEMON SOLE WITH MEYER LEMON

Black Truffle Beurre Blanc, Tannic Reduction

### "FISH AND CHIPS"

Atlantic Halibut, Malt Vinegar Jus, Tartar Sauce

### ROASTED HALF CHICKEN

Potato Confit, Sweet Onion Soubise, Pesto

### FILET MIGNON

Cippolini Onion, Lobster Demi Glace

### MAINE LOBSTER

Seasonal Preparation

## THIRD COURSE

SERVED WITH COFFEE

A CHOICE OF

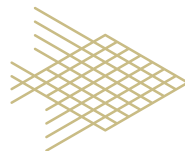
### HAZELNUT MOUSSE CAKE

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

### SEASONAL TAPIOCA CUSTARD

## Portsmith

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



VEGETARIAN AND OTHER  
DIETARY OPTIONS  
AVAILABLE UPON REQUEST

[portsmithchicago.com](http://portsmithchicago.com)

