



PORTER

KITCHEN + BAR

PORTER HOLIDAY SPECIALS

STARTER

Confit Pork Torchon - 16

cornichons, grain mustard, sourdough

Sesame Crusted Scallops - 20

*winter squash purée, potato gaufrettes,
pomegranate chimichurri, sesame Crisp*

Crispy Cauliflower - 14

*smoked chili glaze, toasted sesame, scallion,
cilantro, pickled chilis*

ENTRÉE

Pan Roasted Beef Tenderloin - 46

*potato purée, french carrots, king oyster
mushrooms, peppercorn demi-glacé,
prosciutto crisps*

Pan Seared Turkey Ballotine - 30

*turkey breast stuffed with sage turkey sausage,
swiss chard, potato purée, cranberry coulis,
haricots verts, pan gracy*

Grilled Atlantic Halibut - 40

*fingerling potatoes, crème fraiche, dill
heirloom beets, citrus & fennel salad*

Wild Mushroom Farro Risotto - 28

*caramelized onion bechamel, baby carrots,
roasted garlic breadcrumbs, balsamic reduction*

DESSERT

Cranberry Swirl Cheesecake - 8

chocolate cookie crust, sugar tuille

Traditional Yule Log - 8

glazed cherries, mint-chocolate ganache

*Executive Chef Jeremy Lamoureux | Executive Sous Chef Miguel Camaran
Director of Food and Beverage Johann Arenarius*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*