

Passport Dinner Series Autumn 2020

Destination #3: Portugal

These dishes are our own creations, inspired by the ingredients, techniques and flavor combinations of this region of the world.

Since our last series, the format has changed to work for take-out ...

- The Passport Dinner is a two-course meal and costs \$30 (+ NH Meals Tax)
- You have a choice of entree. The appetizer is a fixed item.
- You may ask to modify an aspect of any dish for an allergy etc. We're happy to do this if possible.

TWO ADDITIONAL ITEMS ARE AVAILABLE A LA CARTE, CREATED TO ENHANCE THE MEAL.

Both use flavors of this region. These are available as a supplement to the Passport, or on their own.

- A cocktail mixer (instructions for making your drink <https://labocallc.com/passport-drink-page>)
- A dessert

The entree, dessert, & mixer are all available a la carte. The appetizer is not.

The passport series rewards travellers with 50% off a full price entree anytime, once they take three trips. You will receive a "boarding pass" with your order; this is your proof of purchase. You need 3 of these to get the discount. (Previously these were stamps in your La Boca passport.) You will receive a boarding pass for ordering the two-course passport dinner. You will not receive the boarding pass for purchasing the entree special a la carte.

Thank you for joining us on this adventure. It is one of our favorite ways to be creative with food!

Yours Truly,
Chefs Liz & Steven

Seaside Sour Cherry

cherry purée, lemon & aromatic herbs

Dark, ripe cherry mixed with fresh lemon juice and aromatic herbs makes a vivid drink with or without alcohol. The base notes of black cherry are illuminated by the lemon- it is at once an autumn drink to sip by the fire, and a requiem for the warmer days of late summer.

See <https://labocallc.com/passport-drink-page> for recipe suggestions,

or you can experiment to find your perfect drink!

\$6/ 4.5 oz. bottle (makes 1 generous drink + top-off)

\$11/ 9 oz. bottle (makes 3 generous drinks)

Appetizer

Milk and Honey

Inspired by the fresh cheeses of the Azores, this is our own version, made with local Hatchland Farms' milk, drizzled with rosemary-infused honey and served with a thick slice of "salt & pepper" toast.

Entrée

Arroz com Carne

Linguiça, a mild smoked pork sausage, and lamb shank meat are sautéed with rice, peas, stock, herbs and spices. This is a hearty dish with rich and satisfying flavors, brightened by a crunchy pickled carrot garnish and a sprinkle of scallions.

OR

Caldeirada

Our version of the versatile Portuguese fish stew... tomato, onion, saffron, white wine, clam juice and herbs create a flavorful and piquant vessel for sautéed Monkfish & bolstered by chunks of little red potatoes.

Optional Add-on Dessert \$7

Fig, Quince and Port Shortcake

Dried Black Mission figs are simmered in a mixture of Ruby Port and Quince puree until plump and tender. Pour this warm mixture over the Cinnamon Shortcake biscuit and top with the fresh whipped cream, and you'll have a November version of a La Boca summertime favorite.

(We pack these three components separately to insure they get put together only when you are ready to eat!)