



*Porta Bella's
Cajun Seafood Boil
Thursday 7/17/25
6:00-9:00*

*John Trimball of Phillips wines will be presenting
5 wines along with our cajun seafood boil.*

French Quarter Cheese Spread

A sweet and savory flavor combination of cream cheese, sweet onions, brown sugar, creole mustard and pecans.

Rainbow Slaw

Red and green cabbage, honey crisp apples, carrots, yellow bell peppers, cilantro and roasted peanuts

Cajun Seafood Boil

Gulf shrimp, crawfish, andouille sausage, corn on the cob, baby red potatoes tossed in a spicy Creole sauce.

Chocolate Mousse with Raspberries

Dark chocolate mousse combined with raspberries

\$80

Please RSVP by calling 608-256-3186 by 7/13