



AUTHENTIC PORTUGUESE CUISINE

## Menu do Chef

Nine courses that represent chefs David and Jessica creative interpretation of Portuguese cuisine

### Delicias do Mar

*Abalone salad, wild carabineiro shrimp, white sturgeon caviar*

NV Vertice Sparkling Cuvée

2010 Vertice Sparkling Millesime

### Coelho

*Rabbit terrine studded with nuts, foie gras and roasted parsnip and topinambur*

2015 Adega Mãe Pinot Noir

1994 Poço do Lobo Cabernet Sauvignon

### Vieiras

*Bacon crusted seared scallops with a lentil, pomegranate and chestnut salad*

2016 Sidonio de Sousa Reserva White

2015 Pêra Manca White

### Morcela

*Blood sausage, celery purée, apple compote and apple and celery salad*

2016 Post Scriptum Red

2013 Chryseia Red

### Abóbora

*Crème of butternut squash with its roasted seeds and white truffle*

2017 Quinta do Vallado Rosé

2016 Azores Vulcanico Rosé

### Salmonete

*Pan-fried red mullet, cauliflower three ways*

2016 Redoma Reserva White

2016 Colares White

### Veado

*Seared venison with yam purée, roasted wild mushroom and quince*

2014 Callabriga Red

2011 Quinta da Leda Red

### Pão com Queijo

*Sponge cake, serra cheese and fig compote*

30 Years Poças Tawny Porto

40 Years Sandeman Tawny Porto

### O Chão do Pinhal

*Pistachio bushes, hazelnut mud, and chocolate rocks*

1989 D'Oliveiras Sercial Madeira

1975 Blandy's Sercial Madeira

195

wine pairing 150

premium wine pairing 195