



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, 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 black 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