



AUTHENTIC PORTUGUESE CUISINE

## Menu

*Wine Pairing*

### Pato

Sliced seared duck breast

*Arca Nova Alvarinho 2019 || Contacto Alvarinho 2020 || Parcela Única Alvarinho 2018*

### Castanha

Chestnut soup with black truffle

*Vila Santa Reserva 2013 || Cartuxa Reserva 2013 || Malhadinha Menino António 2014*

### Coelho

Rabbit terrine

*Poeirinho 2016 || Charme 2016 || Frei João 1983*

### Vieira

Scallop and pumpkin rice

*Esporão Private Selection White 2017 || Redoma Reserva White 2013 || Coche White 2015*

### Lírio

Steamed amber jack

*Guru White 2018 || Pêra Manca White 2017 || Colares Malvasia White 2016*

### Bochecha

Braised beef cheek

*Chryseia 2017 || Pintas 2017 || Crasto Maria Teresa 2015*

### Pré Sobremesa

Pre-Dessert

*Blandy's Bual Madeira 2002 || Justinos Tinta Negra Madeira 1996 || Blandy's Sercial Madeira 1975*

### Cogumelo

"Mushroom"

*Sandeman 20 Years Old || Poças 40 Years Old || Poças Colheita 1967*

David Costa, Executive Chef

*Wine Pairings*

*Regular 149 || Premium 249 || Reserve 499*