

# DINNER WITH VERITÉ X KENDAL JACKSON WINES

## MENU

### ENTRADA / STARTER

Carpaccio de gambas do algarve sobre maionese de abacate e ovas de salmão

*Algarve prawns Carpaccio on avocado mayonnaise and salmon roe*  
*Oregon, Willamette Valley, Yamhill-Carlton AVA, Grand Moraine 2019*

### PEIXE / FISH

Vieiras lacadas com creme de feijoca e molho manteiga de lavagante

*Lacquered scallops with bean cream and lobster butter sauce*  
*Sonoma White, Russian River Valley AVA, La Crema Saralee's Chardonnay 2016*

### CARNE / MEAT

Medalhão de novilho recheado com foie gras e folhado de morilles

*Medallion of veal stuffed with foie gras and morel puff*

*Sonoma County Red, Vérité La Muse 2008 – 100/100 <sup>RP</sup>*

*Sonoma County Red, Vérité La Joie 2008 – 99/100 <sup>RP</sup>*

*Sonoma County Red, Vérité Le Désir 2013 – 99/100 <sup>RP</sup>*

### SOBREMESA / DESSERT

Palet chocolate ABINAO 85 % , biscoito de cacau e sorvete de bergamote

*Chocolate ABINAO 85 % palet , cocoa biscuit and bergamot ice cream*  
*White Port, Vieira de Sousa Very Old*

475€