

Dinner & Talk
DAVIDOFF
Cigar Experience

January 28th

JNcQUOI Club

COUVERT

PRIMEIRO MOMENTO
FIRST COURSE

**TERRINA DE FOIE GRAS TRUFADA COM COMPOTA DE FIGOS,
E BRIOCHE DE PASSAS**
TRUFFLED FOIE GRAS TERRINE WITH FIG COMPOTE AND RAISIN BRIOCHE

VINHO WINE
2019, Château Les Justices, Sauternes, France

SEGUNDO MOMENTO
SECOND COURSE

**CEVADINHA DE BIVALVES COM TRANCHE DE ROBALO SEM PELE
E ESPUMA DE CITRINOS**
BIVALVE BABY BARLEY WITH SEA BASS FILLET AND CITRUS FOAM

VINHO WINE
2023, Quinta da Vacaria "Rabigato", White Douro, Portugal

TERCEIRO MOMENTO
THIRD COURSE

**RIBEYE DE WAGYU COM ESPARGOS VERDES E MOLHO VIRGEM
E PURÉ DE BATATA**
WAGYU RIBEYE WITH GREEN ASPARAGUS, VIRGIN SAUCE
AND MASHED POTATOES

VINHOS WINES
2000, Château La Lagune, Red Bordeaux, France (1,5L)

SOBREMESAS DESSERTS

CRÈME BRÛLÉE
CRÈME BRÛLÉE

VINHO WINE
1967, Colheita Tawny Port, Poças

175PP