

*Dinner-Tasting*

# VIK

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March 12<sup>th</sup>

JNcQUOI Club

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## **1º MOMENTO** **1<sup>ST</sup> MOMENT**

**CARPACCIO DE ATUM MARINADO COM SOJA, CITRINOS E OVAS DE TRUTA**  
**TUNA CARPACCIO MARINATED WITH SOY SAUCE, CITRUS, AND TROUT ROE**

**2023, VIÑA VIK, LA PIU BELLE ROSÉ, MILLAHUE**

## **2º MOMENTO** **2<sup>ND</sup> MOMENT**

**ROBALO A VAPOR SOBRE PURÉ DE TUPINAMBO,**  
**EMULSÃO DE CHAMPANHE E CAVIAR**  
**STEAMED SEA BASS ON JERUSALEM ARTICHOKE PURÉE**  
**WITH CHAMPAGNE EMULSION AND CAVIAR**

**2009, VIÑA VIK, LA PIU BELLE, CHAMPAGNE**

## **3º MOMENTO** **3<sup>RD</sup> MOMENT**

**CARRET DE BORREGO COM CROSTA DE PROVENÇAL**  
**SOBRE CEVADINHA DE PIMENTOS E ÓLEO DE CHOURIÇO IBÉRICO**  
**RACK OF LAMB WITH A PROVENÇAL HERB CRUST, SERVED OVER PEARL**  
**BARLEY WITH PEPPERS AND IBERIAN CHORIZO OIL**

**2010, VIÑA VIK, VIK, MILLAHUE**  
**2012, VIÑA VIK, VIK, MILLAHUE**

## **4º MOMENTO** **4<sup>TH</sup> MOMENT**

**QUEIJO BRIE TRUFADO**  
**TRUFFLED BRIE CHEESE**

**2011, VIÑA VIK, VIK, MILLAHUE**

## **5º MOMENTO** **5<sup>TH</sup> MOMENT**

**MIL FOLHAS DE FRAMBOESA**  
**RASPBERRY MILLE-FEUILLE**