

*Wine & Dine*

# Château Smith Haut Lafitte

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September 17<sup>th</sup>

JNcQUOI Avenida

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## ENTRADAS STARTERS

**ARROZ DE PATO**  
ROASTED DUCK RICE

**CARPACCIO DE GAMBA COM OVAS, CEBOLINHO E CAVIAR**  
PRAWN CARPACCIO WITH ROE, CHIVES, AND CAVIAR

**SALADA DE VENTRESCA COM TÁRTARO DE ATUM E BOTARGA**  
TUNA BELLY SALAD WITH TUNA TARTARE AND BOTTARGA

**CARABINEIROS AO ALHO COM PÃO TORRADO**  
SCARLET PRAWN WITH GARLIC AND TOASTED BREAD

VINHO WINE  
SMITH BLANC

## PEIXE FISH

**ATUM COM ARROZ DE LINGUEIRÃO**  
TUNA WITH RAZOR CLAM RICE

VINHO WINE  
SMITH HAUT LAFITE 2022

## CARNE MEAT

**ARROZ DE FORNO COM RIBEYE**  
OVEN-BAKED RICE WITH RIBEYE

VINHO WINE  
SMITH HAUT LAFITE 2016 & SMITH HAUT LAFITE 2020

## QUEIJO CHEESE

**BRIE TRUFADO E QUEIJO DA SERRA COM COMPOTA DE ABÓBORA**  
TRUFFLED BRIE AND SERRA DA ESTRELA CHEESE WITH PUMPKIN JAM

VINHO WINE  
SMITH HAUT LAFITE 2010

## SOBREMESAS DESSERTS

**PÃO DE LÓ DE OVAR IGP**  
TRADITIONAL PORTUGUESE SPONGE CAKE