

PERFECT PAIRINGS MENU

FIVE COURSE DINNER & WINE TASTING
\$125 PER PERSON

TUESDAY, DECEMBER 10TH

PRESENTED BY QUINTA DO VALLADO VINYARDS' DAVID LIMA



WELCOME COCKTAIL

 **WHITE PORT & TONIC**

FIRST COURSE

 **PRIMA DOURO WHITE**

Local Bay Scallops with Butternut Squash,
Golden Raisins, Ver Jus, Bacon and Jalapeno Beurre Blanc

SECOND COURSE

 **TOURIGA NACIONAL**

Veal Short Rib and Wild Mushroom Ragu,
Ricotta Gnuddi, Shaved Manchego

THIRD COURSE

 **VINA DA GRANJA**

Dry Aged Rib Eye, Gorgonzola Creamed Spinach,
Herb Roasted Potatoes, Grape Must

CHEESE COURSE

 **VALLADO 20 YEAR TAWNY PORT**

Chef's Selection of Artisanal Cheeses and
Seasonal Accompaniments

DESSERT COURSE

 **VALLADO VINTAGE PORT**

Baked Venezuelan Chocolate, with Amarando
Cherries and Pistachio Gelato

BONUS COURSE

 **1888 ABF OLD VINTAGE PORT**

