EXCLUSIVE MENU | NEW YEAR'S DAY

L'AMUSE-BOUCHE (1ST COURSE)	Crispy rice crackers with avocado mousse, ginger, and sesame seeds Paired with Cartuxa Rosé Sparkling Wine (Alentejo)
STARTER (2ND COURSE)	Parsnip and apple velouté, walnut praline, and cinnamon Paired with Sílica White Wine (Douro)
1IST MAIN COURSE (3RD COURSE)	Smoked tofu steak, grilled Brussels sprouts, hazelnut crumble, and Port wine reduction Paired with Colinas Chardonnay White Wine (Bairrada)
2ND MAIN COURSE (4TH COURSE)	Truffled quinoa with selected shiitake mushrooms, glazed baby carrots, and cranberry gel Paired with Quinta do Crasto Altitude 430 Red Wine (Douro)
DESSERT (5TH COURSE)	Velvety chestnut mousse, baked pear, plant-based beurre noisette, oat crumble, and seasonal berries Paired with Fonseca Tawny 20 Years Port Wine
AT MIDNIGHT	Grapes (raisins and fresh) Served with Bollinger Special Cuvée FR

Price per person: €130
Ages 0 to 3: Free
Ages 4 to 12: 50% discount

JARDINEIRO
VAT included