

CHEF'S TABLE

25.08.2022

MENU

Snacks

Ostra Ria Formosa Maracujá e Poejo . *Ria Formosa Oyster, Passion Fruit, Pennyroyal*
Tartelete de Sapateira e Manga Queimada . *Brown Crab, Burnt Mango*
Air Baguette, Toucinho Fumado, Citrinos, Oregãos . *Air Baguette, Smoked Lardo, Citrus, Oregano*

Atum Rabilho . Atlantic Bluefin Tuna

Aguachille, Lima Caviar, Rabano . *Aguachile, Finger Lime, Radish*

Camarão da Costa . Prawn

Mexilhão, Percebes, Halófitas, Siberian Caviar . *Mussel, Goose Barnacle, Halophyte, Siberian Caviar*

Raia . Ray

Ovas, Cebolinhas, Alvarinho . *Roe, Pearl Onion, Alvarinho*

Carabineiro . Scarlet Shrimps

Arroz Meloso, Coentros, Aguardente Velha . *Creamy rice, Coriander, Old Brandy*

Presa de Porco Preto . Black Iberian Pork

Maçã Reineta, Nabo, Jus Sementes Mostarda . *Russet Apple, Turnip, Mustard seed jus*

Laranja . Orange

Gin, Hortelã Ribeira . *Gin, Mint*

Figo . Fig

Amendôa, Chocolate Branco, Porto Tawny . *Almond, White Chocolate, Tawny Port*

Vinhos Seleccionados . Selected Wines

Ribeiro Santo Blanc de Noirs, Touriga Nacional, Tinta Pinheira – Dão, Portugal 2014

Marcos Hehn, Reisling – Távora-Varosa, Portugal 2019

Herdade do Freixo, Sauvignon Blanc – Alentejo, Portugal 2021

Soalheiro Rosé, Alvarinho, Pinot Noir – Vinho Verde, Portugal 2021

Arinto dos Açores, Arinto – Açores, Portugal 2019

Quinta da Sequeira Reserva, Douro Blend – Douro, Portugal 2018

João Clara, Late Harvest – Algarve, Portugal

Sous Chef Executivo Pedro Pinto
Pine Cliffs Resort