

New Year's Chef's Table Menu

31.12.2022

Amuse-bouche

Air Baguette, Pata Negra Bolota
Air Baguette, "Pata Negra" Ham
Ostra Ria Formosa, Lardo, Romã
Ria Formosa Oyster, Lard, Pomegranate
Tartelete de Atum Rabilho e Kumquat
Atlantic Bluefin Tuna, Kumquat

 **Billecart-Salmon Brut Rosé,**
Chardonnay, Pinot Noir – Champagne, France

Vieira . Scallop

Dióspiro, Iogurte, Pinhão Tostado
Persimmon, Yoghurt, Toasted Pine Nuts

 **Henri Bourgeois Sancerre la Borgeoise,**
Sauvignon Blanc – Loire, France

Gamba Rosa . Pink Shrimp

Amêndoa, Leitelho, Lima, Caviar
Almond, Buttermilk, Lime, Caviar

 **Domaine Drouhin Arthur,**
Chardonnay – Oregon, USA

Trufa Negra . Black Truffle

Ovo 63°C, Espargos, Miso
63c° Egg, Asparagus, Miso

 **Esporão Private Selection,**
Semillon – Alentejo, Portugal

Linguado . Sole

Pastinaca, Cogumelos Chanterelle, Champanhe, Caviar
Topinambour, Chanterelle Mushroom, Champagne, Caviar

 **AOP Côtes de Provence Rosé, Ultimate**
– Provence, France 2021

Wagyu Japonês . Japanese Wagyu

Cebola, Ervas Selvagens, Jus Sementes Mostarda
Onion, Wild Herbs, Mustard Seed Jus

 **Quinta Vale D.Maria**
– Douro, Portugal

Champanhe . Champagne

Framboesa, Hortelã Ribeira
Raspberry, Mint

 **Champagne Diebolt Vallois Tradition**
– Cremant, France

Rabanadas . Pain Perdu

Abóbora Assada, Amêndoa, Canela
Roasted Pumpkin, Almond, Cinnamon

 **Port Vintage Pintas**
– Douro, Portugal 2019

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