

# Menu de Ano Novo

# New Year Menu

# **CANAPÉS**

Crab Vol-au-vent
Green asparagus quiche
Foie gras bruschetta with Armagnac
Dates with cured black pork
Profiterole with Azeitão cheese
Mango Shot with smoked duck magret

### HORS D' OEUVRE

Lobster cocktail, sturgeon caviar and exotic fruits

#### OVSTER RAR

Oysters from Alvor with garnishes

#### **FROM THE SEA**

Stuffed crab & spider crab Mussels with red fruit pickles Boiled shrimp Prawns cascade Smoked fish assortment Octopus carpaccio

#### LIVE COOKING

Clams "Bulhão Pato"

#### **THE GARDEN**

Spinach leaves; Cucumber; Tomato; Sweet corn; Onion; Wood avens; Carrot; Assorted lettuce; Beetroot; Arugula

#### SALADS

Bulgur, Smoked salmon and mango Beetroot, apple, and Greek yogurt Roast beef, asparagus and fresh grapes Coleslaw with red cabbage Lobster and pomegranate Barley, roots and cashews Octopus with sweet potato

#### **STARTERS**

Pork loin stuffed with figs Smoked veal with grapefruit Wild boar ham with melon Sea bass and scallops carpaccio with pink pepper vinaigrette Celery and apple shot with walnuts Selection of charcuterie with garnishes

## FRIED APPETIZERS

Suckling pig dumpling with coriander; Iberian vegetables tempura; Red shrimp arancini;

#### SOUPS

Cod Velouté with cornbread croutons Lentils cream with truffle and almond

# LIVE COOKING

Rack of roasted lamb with pistachio crust and jeropiga sauce

#### **MAINS**

Roasted monkfish ossobuco with lemon, rosemary and Limoncello Grouper loin with seafood sauce Rossini beef loin with Port wine Roast kid, boulangère potatoes, quince and chestnut ragoût

Tortelli caprese with tomato confit, buffalo mozzarella and basil

#### **SIDE DISHES**

Rice with dried fruits; Sautéed vegetables; Baked potatoes with thyme; Green beans linguini; Celery and vanilla mousse; Cabbage mash

#### **SUPPER**

Caldo Verde – Traditional cabbage soup with chorizo and cornbread
Fried pork with garlic butter baguette
Bread with chorizo
Steak sandwich with red onion jam
Vegetable crepes & samosas
Roasted suckling pig with orange
Custard tarts with cinnamon
Aletria – Traditional sweet vermicelli pudding

# **DESSERTS**

Orange flavoured rice pudding with merengue Carob pie
Lavender crème brûlée
King and queen cake
'Abade Priscos' egg pudding
Cheesecake with wild berries
Traditional fig tart
Coffee opera
Chocolate symphony
Assortment of fresh fruits
Petit fours



Buffet Dinner With beverages