



**FOOD SUGGESTIONS SERVED
WITH
BARBEITO 10 YEAR OLD WINES**

SERCIAL – Served At 12° - 14° Temperature

- Oysters On Ice
- Octopus Carpaccio, Tomato And Coriander “Vinaigrette”
- Fresh Salmon Tartare Marinated With Fennel, Olive Oil And Ginger
- Prawns “Al Ajillo”
- Tunna Fish Sashimi
- Fresh Mushrooms, Bread Crumbed Filled With Smoked Ham, Smoked Bacon And Minced Onions
- Smoked Salmon With Palm Hearts Covered With A Rish Marinade And Caviar

VERDELHO - Served At 14° - 16° Temperature

- Ox Tail Consomé
- Fresh Shrimp Cream Soup
- Fresh Asparagus Cream
- Warm Lobster In A Tarragon Vinaigrette
- Smoked Ham Crostini On Focaccia Toast
- Melon Carpaccio With Grilled Shrimps And Citrus Sauce
- Caesar Salad
- roast Pimento Pepper With Cured Fennel And Balsamic Caramel
- Smoked Duck Breast With Tropical Fruit And Mango Chutney
- Asparagus With Hollandaise Sauce

BOAL - Served At 18° - 20° (Cool Room Temperature)

- Apple Pie With Vanilla Ice Cream
- Lemon And Lime Cream Cheese Cake
- Brie Or Camembert Cheese With Strawberries
- Panna Cotta Filled With Orange And Passion Fruit Juice.

MALVASIA - Served At 18° - 20° (Cool Room Temperature)

- Foie Gras Terrine On A Bed Of Fresh Salad And Truffles Oil
- Passion Fruit Soufflé
- Creme Bruleé
- Pink Grapefruit Marinated In Malvasiawine, With Mango Sorbet
- Cinnamon Parfait With Algarvian Figs, Marinated In Armagnac, Vanilla Sauce
- Charlotte Of Mascarpone With Coffee Ice Cream, Walnut Sauce