VALENTINE'S DAY DINNER MENU

Smoked salmon tartar with truffled egg cream, chives and pennyroyal

Kompassos, Bairrada

Sea bass fillet wrapped in shrimp, corn "migas" with cabbage, clams and shrimp flavored with green pepper **Cabrita, Algarve**

Beef shin stew, mushrooms risotto, peas flavored with fresh oregano

Vallado, Douro

Rolled filo pastry with sweet eggs, strawberry mince, red fruits sauce

Rozés Nobile Late Harvest

Price per person: 45€

Menu includes starter, fish, meat and dessert, wine paring, mineral water, coffee, tea

Reservations: <u>289 381 000</u>