

erva



NEW YEAR'S EVE DINNER
(VEGETARIAN)

welcome cocktail

Signature Cocktail · Red and White Wine · Juices · Waters
Chestnuts Tartelette · Quince Tarte Tatin · Nori and Mussels Millefeuille

starters

Greens, Peas and Peppers Purée with Winter Vegetables · Mushrooms and Toffu

main courses

Courgette, Seitan, a splash of Port Wine and organic Vegetables

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Fig and Medronho Sorbet

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Portobelo Mushrooms Medallions with Romanesca Cabbage and Potatoes Textures

dessert

Citrus, Leaves and Mushrooms

~ When the clock strikes midnight, you will be served with Champagne Pommery Brut Apanage ~

midnight feast

Roasted Onion Soup with São Jorge Island's Cheese · Beef Steak with Brioche Bread
and Mustard Emulsion · Bluefin Tuna Katsuo, Kimchi and Cabbage

€175 per person

Beverages included during dinner: Red and White Wine - choice of our Sommelier, Soft Drinks, Waters, Coffee or Tea
Midnight Feast: Open Bar - 45€ per person / 2 hours of service

All prices are inclusive of VAT at the current rate