

RUGBY GRILLE

wine dinner

Portugal

1ST COURSE

Poached Black Cod Cobblestone

arugula puree | saffron aioli | smoked chili oil | potato chips | micro flowers

Colheita Seleccionada Tinto 2019

2ND COURSE

Grilled Octopus

roasted olive | heirloom tomato | onion | parsley | grilled lemon | potato confit salad

Reserva Branco 2018

3RD COURSE

Piri-Piri Roasted Duckling

red cabbage slaw | watermelon | breakfast radish | pea pods | orange & mint pesto

Reserva Tinto 2017

4TH COURSE

Seared Beef Tenderloin

espresso demi-butter | forest mushrooms | ham & pea empanada | charred onion oil

Vinhas Velhas Branca 2018

DESSERT

Salted Caramel Banana Cake

banana flambe | meringue | milk chocolate hazenut crunch | vanilla ice cream

Casa de Santa Barbara, White Port