

# COAST PRESENTS PORTUGAL THROUGH A GLASS

## *Canape Reception*

Chourico and Potato Croquette

Bifanas

Caldo Verde

*Port Cocktails*

## *First Course*

Smoked Mussels

Guanciale, Salsa Macha, Pimentón

*Quinta de Pedra, Alvarinho, Milages, 2019, Vinho Verde, Portugal*

## *Second Course*

Bacalao

Potato Torta, Five Spice Port Jus

*Principal, Calcario, 2012, Colinas de Sao Lourenco*

## *Third Course*

Braised Wild Boar

Portuguese Rice

*Principal Grande Reserva, 2013, Bairraga, Portugal*

## *Fourth Course*

Pasteis de Nata

Caramelized Custard Tart, Fresh Orange Segments, Blood Orange Gel, Vanilla Chantilly

*Trio of Taylor Fladgate Tawnies: 20 year, 30 year, and 40 year*

## *Final Course*

Mignardises