

COAST PRESENTS  
PORTUGAL THROUGH  
A GLASS

*Canape Reception*

Salt Cod Fritter

Lemon Aioli

Piquillo Pepper Croustade

Cured Ham Crisp on Castelões Sable

*White Port Cocktail*

*Rose Port Cocktail*

*First Course*

Grilled Sardine

Smoked Mussel Conserva, White Bean Puree, Lemon Relish

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

*Second Course*

Grilled Heart of Ribeye

Linguica, Potato Torta, Pimenton Jus

*Principal Grande Reserva, 2013, Bairrada, Portugal*

*Third Course*

Itha De Sao Jorge

Black Pear Jam, Sunflower Seed Crisp

*Trio of Vintage Ports from Croft, Fonseca, and Taylor Fladgate*

*Fourth Course*

Chocolate Pot Du Crème

Coco Nib Streusel

*Trio of Vintage Ports from Croft, Fonseca, and Taylor Fladgate*

*Final Course*

Mignardises