

VALENTINE'S DAY

14th February

JNcQUOI Beach Club

MENU

CARPACCIO DE GAMBA ROSA CREME DE YUZU E KETA CAVIAR
PINK PRAWNS CARPACCIO YUZU CREAM AND KETA CAVIAR
2021, Lisboa Rosé, Casal Sta. Maria "3000 Rosas"

CANTARIL COM PURÉ DE ERVILHA E HORTELÃ DA RIBEIRA
CREME DE ALHO DOCE E AZEITE CLOROFILA
RED SCORPION FISH WITH PEAS PUREE AND LEMON MINT
SWEET GARLIC SAUCE, CHLOROPHYLL VIRGIN OLIVE OIL
2020, Douro Branco, Quinta Vale Dona Maria "Vinhas do Sabor"

PAELLA DE NOVILHO MATURADO E COGUMELOS TRUFADOS
AGING BEEF TENDERLOIN AND TRUFFLES MUSHROOMS PAELLA
2020, Península Setúbal Tinto, Comporta Private Selection

TARTE DE CHOCOLATE COM CURD DE TANGERINA
E GENGIBRE, GELADO DE CHOCOLATE 90%
CHOCOLATE TART WITH MANDARIN AND GINGER CURD,
CHOCOLATE 90% ICE CREAM
2015, Porto Vintage, Taylors Vargellas

TRUFAS DE CHOCOLATE
CHOCOLATE TRUFFLES

115 PP