

# A TASTE OF PORTUGAL

FRIDAY 30TH JANUARY 2015



**DIETER KOSCHINA**  
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## AMUSE

### **NIGEL HAWORTH & DIETER KOSCHINA**

DUCK LIVER, TOFFIED SMOKED EEL, SCALLOPS & DASHI

TRUFFLED FOCACCIA, BEEF TARTAR, PÉRIGORD TRUFFLE

*Verdelho da Pecequina, Herdade da Malhadinha Nova, Alentejo, Portugal 2013*

HAMACHI, OYSTER, CAULIFLOWER, GINGER AND IMPERIAL CAVIAR

### **MATTEO FERRANTINO - VILA JOYA**

*Colinas de São Lourenço, Bairrada, Portugal, NV*

CURED SCOTTISH SALMON WITH ALMONDS AND SEAWEED,  
BERGAMOT TARTAR WITH PASSION FRUIT AND FENNEL

### **MIGUEL LAFFAN - L'AND VINEYARDS RESTAURANT**

*Julia Kemper Branco, Dão, Portugal 2013*

BLUE LOBSTER WITH SALTED LEMON - **DIETER KOSCHINA - VILA JOYA**

*Soalheiro Reserva, Antonio Esteves Ferreira, Vinho Verde, Portugal, 2012*

OXTAIL WITH PEAS, FOIE GRAS AND PÉRIGORD TRUFFLES

### **JOSÉ AVILLEZ - BELCANTO**

*Poeirinho, Niepoort, Bairrada, Portugal 2012*

ABADE DE PRISCOS PUDDING WITH SERRA DA ESTRELA CHEESE,  
EGGPLANT AND PUMPKIN - **VITOR MATOS - CASA DA CALÇADA**

*20 Year Tawny, Quinta do Bom Retiro, Ramos Pinto*

For their invaluable support our thanks go to this evening's sponsors



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