POENTE
by VALLADO

MENU
New Year's Eve

NEW YEAR'S EVE DINNER · 31.12.2026



COUVERT

Sourdough Bread, Quinta do Vallado Organic Olive Oil, Smoked Rosemary Butter, Marinated Olives, Tomato, Requeijão Cheese, Walnuts and Sherry Gastrique

V ROSÉ

SMALL BITES

Oyster, Meat Jus and Oscietra Caviar

MURGANHEIRA SUPER RESERVA BRUTO

Brioche, Tuna Tartare and Chives

V ROSÉ

STARTER

Scarlet Prawn, Bisque and Fennel

RESERVA BRANCO

MAIN COURSE

Turbot, Beurre Blanc and Baby Leeks

ALVOR

Duck Magret, Foie Gras and Port Wine

VINHA DA COROA

DESSERT

Chocolate Mousse with Fleur de Sel, Hazelnut and Cocoa Textures

LBV

Seasonal Fruit

CHEESE SELECTION

Azeitão Cheese, Seia Cheese, 12-Month Aged Ilha Cheese, Goat Cheese with Peppers

TAWNY 30 YEARS

MIDNIGHT TOAST

Champagne and Raisins

PRICE PER PERSON WITH WINE PAIRING INCLUDED **250€**

CONDITIONS

Children aged 0-3 years - complimentary | Children aged 4-12 years - 50% of the price.
A 50% deposit is due upon booking confirmation | The remaining 50% is payable up to 7 days before the event date.
50% refund for cancellations made up to 7 days before the event date
Cancellations made after this period: the full deposit will be retained