

TRAVÉS

TEA &
WINE
EXPE
RIENCE

MASTERCLASS AND DINNER
SATURDAY, MAY 18TH
6:30PM

TRAVÉS

Amuse Bouche

Chef's Greeting
- Purple Infusion

Pre-Starter

Foie Gras, Beetroot, Douro Moscatel
- Purple Infusion

Starter

Amberjack, Mussel & Jalapeño, Lime
- Vibrant Infusion, Dehydrated Citrus Fruit
- Código Encruzado White - Dão 2022

Fish Course

Atlantic Wreckfish, Mondego Rice,
White Shrimp
- Manolito White - Alentejo 2021

Meat Course

Beef Loin, Smoked Celery,
Asparagus
- Balsamic infusion
- Tónico Red - Alentejo 2022

Dessert

Strawberry, Greek Yoghurt, Basil
- Subtle Infusion

TRAVÉS

Wine Masterclass by Winemaker Tiago Macena and Infusions from "Infusões com História" project, by Miguel Moreira, guided by Sommelier André Figuinha.

Dinner with the signature of Chef Tiago Bonito, featuring wine pairing and infusions.

Adults: €95

Children between 5 and 12 years old: €47.50

Children up to 4 years old: free

Reservations: +351 220 163 930

info@hoteldasvirtudes.pt

To guarantee your reservation, full payment must be made by May 12, 2024, after which no refund will be issued in case of cancellation.