



THE VINIA TABLE: SPRINGTIME IN EUROPE

TRADITIONAL MENU

COURSE 1 - SPAIN

Gilda Clásica

Spanish Stuffed Green Olives, Anchovies, Guindilla Peppers, Herb-Scented EVOO

Paired with Pepe Mendoza Casa Agrícola Tinto, Alicante, Spain

We begin our journey with this small production artisanal wine from one of the most talented and recognized winemakers in Spain, made with Monastrell, Syrah, and Alicante Bouchet. It perfectly reflects the soil, the mountains, the character, and the magic of the Mediterranean.

COURSE 2 - FRANCE

Verrine de Saumon Fumé (France)

A layered Smoked Salmon Verrine with Granny Smith Apples, Raspberries, Salmon Roe

Paired with J. Moreau et Fils "Glorie de Chablis", Burgundy, France

A classic expression of 100% Chardonnay from Chablis, by one of the most respected producers of the region. Mineral-driven profile, intense aromas of mandarin, pineapple, green apple, and white flowers, with high acidity and mineral finish to complement the smoked and crisp flavors.

COURSE 3 - ITALY & FRANCE

Risotto Verde ai Fiori Di Zucca Di Primavera

Spring Blossom and Zucchini Risotto, Crystallized Flowers, Saffron Pistils

Paired with Bourgogne Pinot Noir "Les Fortunés", Domaine Chanzy / Bourgogne, France

Bright and silky with fresh cherry and red berry notes, gentle earthiness, and a smooth, elegant finish. The wine's bright acidity and delicate tannins complement the creamy spring-blossom and zucchini risotto, while its subtle earthiness enhances the dish's saffron and floral notes.

COURSE 4 - PORTUGAL

Bacalao al Pil Pil con Patatas de Dos Maneras

Slow Poached Cod, Pil Pil and Wild Garlic Sauce, Mashed Potatoes and Potatoes Fondant

Paired with M.O.B. 'Lote 3' Branco, 2019 Dão, Portugal

Layered, mineral-driven with notes of white fruit and herbs, and a long, balanced finish. Its lively acidity cuts through the richness of the slow-poached cod and potatoes, while the wine's mineral and herbal notes complement the savory wild garlic sauce and delicate texture of the fish.

COURSE 5 - BRAZIL & GERMANY

Cuscuz De Tapioca Com Calda De Coco Queimado

Tapioca & coconut pudding, dark coconut rum caramel, shaved toasted coconut

Paired with Dr. Heyden Riesling Oppenheimer Sackträger Spätlese, Germany

Balanced with juicy ripe peach, apricot, and citrus notes, accented by a touch of honeyed sweetness and bright acidity to cut through the creamy tapioca and coconut pudding, while its subtle sweetness complements the dessert and balances the richness of the dark coconut rum caramel and shaved toasted coconut.



THE VINIA TABLE: SPRINGTIME IN EUROPE

PLANT-BASED MENU

COURSE 1 - SPAIN

Gilda Vegana

Spanish Stuffed Green Olives, Mushrooms, Guindilla Peppers, Herb-Scented EVOO

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COURSE 2 - FRANCE

Verrine de Tofu Fumé (France)

A layered Smoked Tofu Verrine, with Granny Smith Apples, Raspberries, Vegan Seaweed Caviar

Paired with J. Moreau et Fils "Glorie de Chablis", Burgundy, France

A classic expression of 100% Chardonnay from Chablis, by one of the most respected producers of the region. Mineral-driven profile, intense aromas of mandarin, pineapple, green apple, and white flowers, with high acidity and mineral finish to complement the smoked and crisp flavors.

COURSE 3 - ITALY & FRANCE

Risotto Verde ai Fiori Di Zucca Di Primavera

Spring Blossom and Zucchini Risotto, Crystallized Flowers, Saffron Pistils

Paired with Bourgogne Pinot Noir "Les Fortunés", Domaine Chanzy / Bourgogne, France

Bright and silky with fresh cherry and red berry notes, gentle earthiness, and a smooth, elegant finish. The wine's bright acidity and delicate tannins complement the creamy spring-blossom and zucchini risotto, while its subtle earthiness enhances the dish's saffron and floral notes.

COURSE 4 - PORTUGAL

Terrina Vegetariana con Patatas de Dos Maneras

Artichoke, Seaweed, Leeks & Sundried Tomato Terrine, Mashed Potatoes and Potatoes Fondant with Garlic Crema

Paired with M.O.B. 'Lote 3' Branco, 2019 Dão, Portugal

Layered, mineral-driven with notes of white fruit and herbs, and a long, balanced finish. Its lively acidity cuts through the richness of the slow-poached cod and potatoes, while the wine's mineral and herbal notes complement the savory wild garlic sauce and delicate texture of the fish.

COURSE 5 - BRAZIL & GERMANY

Cuscuz De Tapioca Com Calda De Coco Queimado

Tapioca & coconut pudding, dark coconut rum caramel, shaved toasted coconut

Paired with Dr. Heyden Riesling Oppenheimer Sackträger Spätlese, Germany

Balanced with juicy ripe peach, apricot, and citrus notes, accented by a touch of honeyed sweetness and bright acidity to cut through the creamy tapioca and coconut pudding, while its subtle sweetness complements the dessert and balances the richness of the dark coconut rum caramel and shaved toasted coconut.