

BOMFIM 1896

WITH PEDRO LEMOS

THE 2022/2023 MIDNIGHT

MENU

Ostra, uvas e champanhe
Tartelete de foie gras e maçã
Crocante de brandade de bacalhau
Nyetimber Classic Cuvee, Inglaterra

Enguia fumada, brioche, maçã, rabanetes
Altano Biológico Rosé 2021, Douro (Magnum)

Vieiras, caviar, espargos, beurre blanc
Pequeno Dilema Branco 2020, Douro (Magnum)

Arroz cremoso de lavagante
Quinta da Fonte Souto Branco 2020, Alentejo

Vaca, trufa, cebolas, rábano picante
Quinta do Vesúvio Tinto 2016, Douro (Jeroboam)

Mil-folhas, creme fumado, caramelo salgado
Graham's 20 Anos

À meia-noite
Uvas-passas
Pol Roger Brut Reserve

200€

*Preço por pessoa.
Inclui serviço de água e cafetaria.



SYMINGTON
Family Estates

QUINTA DO BOMFIM

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WITH PEDRO LEMOS

THE 2022/2023 MIDNIGHT

MENU

Oysters, grapes and champagne
Foie gras and apple tartlet
Crispy codfish brandade
(shredded cod with milk, garlic, and olive oil)
Nyetimber Classic Cuvee, England

Smoked eel, brioche, apple, and radishes
Altano Organic Rosé 2021, Douro (Magnum)

Scallops, caviar, asparagus, and beurre blanc
Pequeno Dilema White 2020, Douro (Magnum)

Creamy lobster rice
Quinta da Fonte Souto White 2020, Alentejo

Beef, truffle, onions, and horseradish
Quinta do Vesúvio Red 2016, Douro (Jeroboam)

Millefeuille, smoked whipped cream and salted caramel
Graham's 20 Year Old Tawny

At midnight
Raisins
Pol Roger Brut Reserve

200€

*Price per person.
Inclusive of water and coffee service.



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