SAVORING THE THYME

COUVERT

• Naturally Fermented Sourdough & Bolo do Caco •

Grilled Scallion Butter- Queijo do Santo da Serra (local cheese) with Honey, Zaatar & Pistachio - Roasted Figs with Madeira Wine, Thyme & Burrata- Saffron Peppers - Coppa of Porco Preto

MAINS

• Roasted Sea Bass •

with White Wine & Saffron Butter - Charred Broccolini - Fresh Basil

• Braised Beef Short Rib •

with Peppercorn & Citrus Infused Madeira Wine Sauce

• Accompaniments •

Batatas Murros- Slow Roasted Baby Potatoes - Melted Leeks
Shaved Apple & Fennel Salad- Local Mixed Greens - Cider & Dijon Vinaigrette

SWEET

• Caramelized Banana Cake •

with Madeira Rum Caramel- Spiced Nut Crumble & Whipped Vanilla bean Mascarpone

with love,

CHEF NICOLE MENDES

@savoringthethyme