SAVORING THE THYME

Paint & Petisco

WELCOME DRINK

Wild Blueberry Gin Sour with Citrus Froth

COUVERT

Naturally Fermented Sourdough

Queijo do Santo da Serra with Local Honey & Fermented Chili - Smokey Eggplant Caponata & Toasted Pine Nuts - Slow Roasted Grapes with Thyme & Madeira Wine

PETISCOS

Stuffed Sweet Peppers

with Spiced Chicken - Ajoblanco - Lime Leaf oil & Coriander

Torched Sea Bass Ceviche

with Passionfruit & Coconut Leche de Tigre - Crispy Sweet Potato

Vietnamese Pork & Prawn Skewers

with Lemongrass - Apple & Fennel Chutney - Toasted Peanuts

with love,

CHEF NICOLE MENDES

@savoringthethyme