



# MENU

## STARTER – "THE TIDE'S NEST"

*Quail eggs stuffed with basil and almond pesto, served on a bed of baby leaves*

## FIRST COURSE – "BY THE ESTUARY"

*Samphire, lemon, and parmesan risotto*

## SECOND COURSE – "THE GREAT MIGRATIONS"

*Braised duck breast in red wine and wild berry reduction, served with potato gnocchi and sautéed spinach*

OR

*Grilled sea bass with a sautéed herb crust, accompanied by creamy polenta*

## DESSERT – "SWEETNESS IN THE NEST"

*Tiramisu in a crunchy kataifi pastry nest, dusted with cocoa*

## DRINKS INCLUDED

*Lemon and samphire infused water | Dona Joaquina organic wines | Lemon balm, chamomile, and dried flower infusion*

