

FIVE COURSE PORTUGUESE WINE DINNER

A celebration and introduction to Portuguese grape varieties hosted by the Quinta da Boa Esperança vineyard owner Artur Gama and his wine grower Teresa Figueiras.

LONDON STEAKHOUSE CO – CHELSEA, 7:30 ARRIVAL ON 27th MARCH 2019

WELCOME DRINK

Quinta da Boa Esperança Rosé 2015

*A rosé wine with a pale salmon colour, with fine & delicate aromas.
Fresh, structured, intense, with a very long lasting finish.*

HORS D'OEUVRE

Truffled Celeriac Soup, Ox Cheek Tortellini

London Steakhouse Company White 2017

Made from native Fernão Pires and Arinto grapes, this wine has the freshness and fruity palate of tropical fruits while reflecting some of the characteristics of a Sauvignon Blanc.

FISH COURSE

King Scallop, Compressed Apple, Trout Roe, Apple Blossom

Quinta da Boa Esperança Fernão Pires 2017

A citrus coloured wine, it has an intense aroma of tropical fruits, with floral nuances. Elegant and fresh palate, with a long and smooth finish.

BEEF COURSE

Beef Fillet, Potato & Parmesan Croquette, Ragout of Wild Mushrooms & Ransoms

Quinta da Boa Esperança Touriga Nacional 2016

Very intense garnet coloured wine, with citric and floral nuances. Very vivid and structured on the palate, through its freshness and richness in tannins, resulting in a long and harmonious finish.

DESSERT

Sweet Wine Poached Pear, Pistachio, Vanilla & Saffron Greek Yoghurt

London Steakhouse Company Red Reserve 2015

Black fruits, subtle balsamic notes, and an elegant floral finish; full-bodied with complex and spicy aromas.

CHEESE COURSE

Cheese, Celery, Candied Nuts & Chutney

London Steakhouse Company White Reserve 2016

A citrus coloured wine, rich and structured, complex, and with a longstanding finish. Balanced with aromatic characteristics and floral notes.
