

explore the wines of portugal  
*somm's dinner*

with Paul Watkin

*snacks*

ALGARVE

marniated Sun Seeker oyster, tomato, green garlic

SARDINES ON TOAST

cornbread, burnt onion butter, anchovy olive oil

*first*

CALDO VERDE

dry aged amberjack crudo, chilled smoked fish consommé,  
stinging nettle, crispy kale, potato & sorghum crumble

*second*

ARROZ DE PATO

roasted pork coppa, aqueleo rice & duck confit croquette,  
brassicas, smoked paprika duck jus

*third*

FRASER VALLEY DUCK BREAST

juniper, lentil & mushroom tart, sherry

*fourth*

VANILLA FAROFIAS

lemon anglaise, strawberry, rhubarb, dehydrated meringue

SEACO  E

PREMIUM WINE & SPIRITS

*THE Courtney Room*