



2026

RÉVEILLON MENU



TORRE DE
GOMARIZ
WINE & SPA HOTEL
★★★★★

MENU

31 DEC

WELCOME

COCKTAIL **Chef's canapés**

I MOMENT **Surprise from Chef Marco Gomes**

Quinta do Poço do Lobo, Arinto & Chardonnay 2023, Oenology by Gaston Mennesson

II MOMENT **Blue Crab – Tiger Prawn, Caviar, Basil, Coconut and Wasabi**

Torre de Gomariz Escolha 2024, Oenology by Rita and Isidro Costa

III MOMENT **John Dory - Cockle, Sage, Purple Carrot, and Jerusalem Artichoke**

Quinta de Arcossó 2024, Oenology by Amilcar Salgado

IV MOMENT **A Vaca Minhota (Aged in Rémy Martin) – Osso Buco, Juniper, Black Truffle, and Artichokes**

Zagalos Reserva 2019, Oenology by Miguel Louro

V MOMENT **Bourbon Vanilla – DOP Olive Oil, Red Miso, Pistachio, and Bergamot**

Taylor's Tawny 10 anos, Oenology by David Guimarães

SUPPER **Rump Steak Sliders with Serra Cheese on Bolo do Caco | Seafood Selection**

SELECTION OF DIGESTIFS AND COCKTAILS, UNTIL 3:00 AM

PRICE PER PERSON: 230.00€ | RESERVATION REQUIRED - LIMITED AVAILABILITY