

New Year Gala Dinner

Hotel Porto Mare - Atlântida Restaurant & Lower Lobby

Appetizer (served at the table)

Terrine of foie gras mi cuit and symphony of seafood

Buffet

Soup

Poultry Broth with pasta and quail egg

Meat

Beef of fillet Wellington with madeira wine reduction sauce

Grilled lamb cutlets with aromatic herbs, red wine sauce emulsified with mint

Leg of duck confit with orange sauce and savoy cabbage braised with foie gras

Fish

Salmon baked in sea salt crust and aromatic herbs with champagne sauce

Seared fillets of sea bass with Mediterranean sauce

(Olive oil, olives, capers, cherry tomatoes, anchovies and aromatic herbs)

Skewers of shrimps, squid and mussels with onions and peppers with garlic butter
sauce lightly spicy

Vegetables

steamed mixed vegetables, sautéed with olive oil and fresh herbs

potato gratin dauphinoise

Roasted sweet potatoes with sugar syrup

Pilaf rice with saffron and raisins

Vegetarian

Mediterranean Lasagna

Roman gnocchi with pesto, cheese buffalo mozzarella and dried tomatoes

Dessert

Large selection of puddings, mousses, cakes, pies and much more

Chocolate fondue, with skewers of fresh fruit

Flambé of crepes Suzette with a variety of ice cream

Selection of Portuguese and international cheeses
with variety of breads, toast and nuts.