

Disconnect – Reflect – Start Over

New Year's Eve at Montimerso Skyscape Country House
Menus

Welcome drink

(december 30)

- Reguengos Reserva Branco
- Pineapple juice with mint
- Kebab with traditional sausage and pineapple and goat cheese with cherry tomatoes
- Homemade toast with chickpea hummus
- Seasoned and plain nuts

Cocktail

(december 31)

- Vinha D'Ervideira Colheita Tardia
- Red fruits Shot
- "Alheira" croquetes
- Kebab with melon and smoked ham
- Mini vegetable pastries made with tender dough
- Mushroom and Olive Bruschetta
- Seasoned and plain nuts

Dinner

(december 31)

Couvert:

- Alentejo Bread and Carob Bread (gluten-free)
- Homemade grissini seasoned with olive oil and oregano
- Esporão extra-virgin olive oil
- Butter flavored with garlic and cilantro

Appetizers:

- Grilled asparagus with sautéed vegetables
or
- Cilantro cream

Main course:

- Octopus "Lagareiro"-style, roasted baby potatoes, and sautéed turnip greens
or
- Duck confit with lemon and rosemary rice
or
- Glazed tofu with roasted vegetable

Dessert, Fruit, and Cheese table:

- Lime Mousse
- Rice Pudding
- Honey and Walnut Cake
- Stale Cake
- “Bolo Rei”

- Assorted Fresh Sliced Fruit

- Assorted Cheeses
- Artisanal Jams
- Assorted Nuts

Beverage (included):

- Esporão Colheita Branco
- Esporão Colheita Tinto
- Montimerso Filtered Water
- Coffee, tea, or herbal tea

Toast at the Bonfire

(december 31)

- Vinha D'Ervideira Espumante branco Brut
- Raisins

Brunch

(January 1)

In addition to our typical breakfast, we will also be offering:

- Vegetable Quiche and Chicken and Vegetable Quiche
- Mini Pastries with Vegetable Filling and Veal and Vegetable Filling
- Roasted Black Pig Pork Tenderloin
- Steamed Vegetables salad with Homemade Mayonnaise (served on the side)
- Sautéed Mushrooms
- Algarve-Style Salad (tomato, bell pepper, cucumber, onion)
- Mixed Green Leaf Salad
- Cilantro Cream (upon request)
- Honey and Walnut Cake