

# VALENTINE'S @HOME CUISINE OF PORTUGAL

February  
Friday 14<sup>th</sup> or Saturday 15<sup>th</sup>

Your virtual host

**DELIVERY INCLUDED<sup>^</sup>**

additionally we offer pickup between 4:00 to 5:00

**COCKTAIL + CANAPÉS + WINE**

## Caipirinha

*Cachaça . fresh lime juice + sugar . lime . ice*

## Canapés

**Salted cod + chorizo fritters**

*grilled octopus & chili tingle*

+

## Green Eggs

*Stuffed crispy eggs . scallion . garlic . octopus*

## Wine

*NV Intimista . Alentejano . Tinto . Portugal*

## ONE

### black-eyed peas + seared tuna loin

*boston lettuce . poached hens egg  
red wine + anchovy flat leaf parsley suspension*

## TWO

### Bacalhau salted cod croquettes<sup>4</sup>

*green cabbage + pea slaw . caper remoulade  
piri piri tingle*

## THREE

### Caldo Verde

*smoked ham hock broth . kale  
cabbage . fingerling potato . side of corn bread*

## FOUR

### Clams + sardines

*parsley coriander and garlic confit . lime + chilli  
warmed olive oil toasted bread*

## FIVE

### Stewed Chicken

*tomato + cumin . smashed mini baked potatoes  
Piri Piri mayo*

## SIX

### Lamb + chouriço

*Slow roasted shoulder of lamb + chorizo . fortified broth  
baked cherry tomatoes . broad beans + peas flash*

## SEVEN

### Cinnamon + sugar dusted Cosoroes

*roasted almond creamy egg + milk curd  
Olive oil + toasted fennel ice cream*



- Handcrafted cocktail per guest.
- Bottle of wine with dinner.
- 2 x Little bites to start per guest.
- 7 Course plated dinner.
- Choice of either pickup or delivery.
- Curated video showcasing each step the dinner by Chef Blackie.
- Hand out notes to set up your kitchen & dining room.

**\$99** per person<sup>^</sup>

Book online now  
[@nextfood.ca](http://nextfood.ca)

<sup>^</sup> exclusive of gratuity . delivery subject to city limits as defined by NeXT