

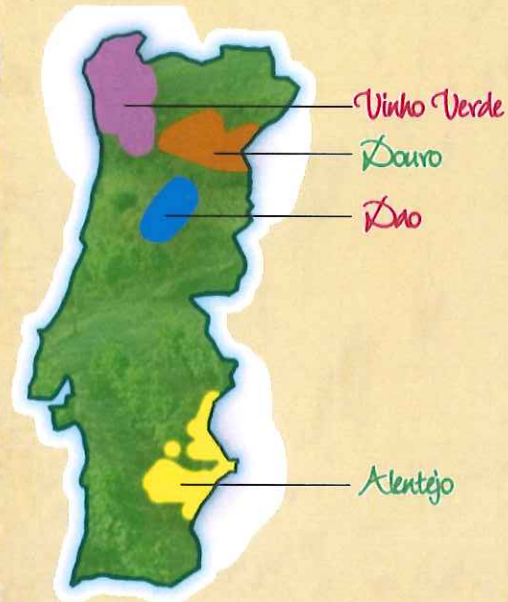
## Destination 6 – “PORTUGAL”

August 30<sup>th</sup>, 2017

DEPARTURE @ 7:00PM – GATE: WOODBERRY

Portuguese wine is having a bit of a moment. With all due respect to the country's famed Port and Madeira, these days we're most excited about its reds, whites and rosés.

Try a light, slightly fizzy Vinho Verde, or a fuller mineral-driven white, or a rich, elegant red. Portugal is making a slew of these right now, and though the quality has surged in recent years, the price hasn't caught up yet. After buying a bottle or two, you'll have plenty of money left over to finance your Portuguese feast!



### **Caldo Verde**

Portuguese Green Soup,  
Kale, Potatoes, Linguica  
Sausage

### **Wine Pairing:**

**Calcada Vinho Verde,  
Vinho Verde**

### **Coxinha de Frango**

Portuguese Chicken  
Croquette, Onions,  
Garlic, Cheese

### **Wine Pairing:**

**Herdade Do Rocim  
Tinto Mariana,  
Alentejo**

### **Carne de Porco Aalentejana**

Littleneck Clams, Pork,  
Garlic, Onion, Chiles,  
Tomatoes, Paprika,  
White Wine

### **Wine Pairing:**

**Vinha Paz Colheita, Dao**