


the vine
a divine hotel
PRESENTS

New york
ew york
ew year
— 2019 - 2020 —

CHRISTMAS & NEW YEAR'S EVE
PROGRAM



CELEBRATE NEW YEAR WITH US!

 the vine
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Hotel The Vine reserves the right to collect images and videos during the event, in the terms of the Civil Code, nr 2 Article 79°, and on the Opinion of the Attorney General's Office No. 95/2003

For more information
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24TH OF DECEMBER

19h00 to 22h00 – Christmas Eve Dinner at Uva Restaurant (Set Menu);
Entertainment: Live music (between 19H00 and 20H00)

MENU

Amuse-Bouche

Foie gras terrine with tangerine caviar, crumble of sugar cane molasses cake "Bolo de Mel" and confit chestnut, Madeira Wine reduction

Madeira Wine

Blandy's 5 yrs (5 cl)

Verdelho

OR

Carrot salad with lobster and orange vinaigrette and "Raz el Hanout"

Bacalhôa "Orange Wine" 2017 Regional Península de Setúbal (15 cl)

Greco Di Tufo

Roasted sea bream fish with stewed cabbage and truffle, sweet potato foam

White Wine

Grainha, Reserva 2017 Douro D.O.C. (15 cl)

Viosinho, Gouveio, Rabigato, Fernão Pires

AND / OR

Parmentier of duck leg confit with truffle and
canonicals salad with walnut oil

Red Wine

Nelson Neves 2014 Bairrada D.O.C. (15 cl)

Merlot

Christmas trunk with chocolate and caramel, tangerine sorbet

Espresso and Mignardises

MENU SUBJECT TO CHANGE

25TH OF DECEMBER

12h30 to 15h00 – Christmas Lunch at Uva Restaurant (Set Menu);

MENU

Amuse-Bouche

Lobster bisque with seafood ravioli

White Wine

Marquês de Marialva Colheita Seleccionada 2017 Bairrada D.O.C. (15 cl)
Arinto, Bical, Maria Gomes

Roasted cod fish with confit vegetables in "escabeche" and chickpeas puree

White Wine

Sobral, Reserva 2016 Regional Tejo (15 cl)
Códega do Larinho, Rabigato, Viosinho, Gouveio

AND / OR

Roasted pork loin with chestnut pure, pear, celery and roast jus

Red Wine

Pontual Superior 2016 Regional Alentejano (15 cl)
Alicante Bouschet, Syrah, Touriga Nacional, Petit Verdot

Red fruits Vacherin and whipped cream

Espresso and Mignardises

MENU SUBJECT TO CHANGE

25TH OF DECEMBER

19h00 to 22h00 – Christmas Dinner at Uva Restaurant (Set Menu);

MENU

Amuse-Bouche

Sautéed octopus salad with rocket, balsamic vinegar and parmesan

Rose Wine

Rocim 2018 Regional Alentejano (15 cl)
Touriga Nacional

OR

Pate in crust with foie gras, chicken and duck magret
with truffle, celery "rémoulade" and Madeira Wine jelly

Madeira Wine

Barbeito Rainwater 5 anos | yrs (5 cl)
Verdelho

Roasted scallops, creamy risotto with mushrooms assortment

White Wine

Ribeiro Santo 2017 Dão D.O.C. (15 cl)
Encruzado

AND / OR

Roasted venison with chestnuts and parsnip puree,
mushrooms tortellini with pepper and brandy sauce

Red Wine

Quinta dos Abibes, Reserva 2014 Bairrada D.O.C. (15 cl)
Touriga Nacional, Cabernet Sauvignon

Chocolate "Crèmeux" with Sablé Breton, fresh raspberry and meringue

Espresso and Mignardises

MENU SUBJECT TO CHANGE

31ST OF DECEMBER

Theme: "New York New York New Year"

19h00 to 19h30 - General Management Cocktail at the Lobby Bar
Entertainment: Live music

19h30 - Gala Dinner at TERRA LOUNGE Restaurant and UVA Restaurant (Set Menu);

TERRA LOUNGE'S Entertainment: "The Vine" Band (between 20h00 and 23h45)

UVA'S Entertainment: "Opera, Operetta and Musicals" Band (between 20h00 and 23h45)

MENU RÉVEILLON

(UVA & TERRA LOUNGE Restaurants)

Amuse-Bouche

King crab legs with sea urchin royal, cauliflower puree and Osetra caviar

Steamed filet of Saint Pierre fish, symphony of shellfish and pistachio,
green asparagus and artichoke puree with olive oil sabayon

Red fruits sorbet with Champagne

Roasted veal Filet Mignon, cabbage stuffed with "Girolles" mushrooms
and roast gravy with black truffle and Madeira wine

Chocolate and chestnut diamond with tangerine sorbet

Expresso and Mignardises

WINES

RED WINE

10th Anniversary The Vine Hotel 2016
Regional Alentejano
Alicante Bouschet, Touriga Nacional (Vinhas
Velhas) 2016 - Barricas novas & Aragonês
2016 (Vinha do Alto) - Barricas 3^o uso

MADEIRA WINE

10th Anniversary The Vine Hotel,
Miles 10 yrs
(limited edition)
Tinta Negra (Medium Dry)

WHITE WINE

10th Anniversary The Vine Hotel 2017
Regional Alentejano
Antão Vaz, Arinto, Viosinho

DRESS CODE

Formal for both Restaurants (Jacket is required for gentlemen);

23h45 - Champagne and "12 Raisins" service in our 360° Sky Bar (included in Gala Dinner price);

00h00 - Fireworks in our 360° Sky Bar;

23h30 to 03h00 - Open bar and performing of our DJ in our 360° Sky Bar;

01h30 to 02h00 - Chicken Soup "Canja" and Chicken Sandwiches
service at 01H30 in our 360° Sky Bar (included in price);

TICKETS FOR THE FIREWORKS

(WITHOUT GALA DINNER)

(UNTIL THE 25TH DECEMBER)

40€ PER PERSON

INCLUDES 1 DRINK AND CHICKEN SOUP

(AFTER THE 25TH DECEMBER)

50€ PER PERSON

INCLUDES 1 DRINK AND CHICKEN SOUP

110€ PER PERSON

INCLUDES OPEN BAR AND CHICKEN SOUP

Notes:

Tickets are non refundable
Please note that entrances should only happen from 22h00 onwards.

MENU SUBJECT TO CHANGE

01ST OF JANUARY

09h00 - 14h00 - "CHAMPAGNE BRUNCH" at Terra Lounge Restaurant;
To our Breakfast we added the following delicacies:

Venison and chicken pate in crust and duck foie gras, Madeira Wine jelly

Chicken Soup "Canja"

The Vine Mini-Hamburgers

Champagne

Charles Mignon Brut Grand Tradition

19h00 to 22h00 - À La Carte Dinner at Uva Restaurant;

06TH OF JANUARY

09h30 - Performance by a local Folk Group and singing of the traditional "Reis" songs with typical "Kings Cake" tasting.

MENU SUBJECT TO CHANGE



THIS CHRISTMAS ENJOY ONE OF
THE FOLLOWING TREATMENTS
FOR ONLY €50.00

"THE VINE" TREATMENT

INSTANT BEAUTY + SCALP MASSAGE

OR

CRUSHED GRAPE SEED SCRUB

OR

BACK EXPRESS MASSAGE

OR

RAIN MASSAGE

OFFER VOUCHERS AVAILABLE