

APRIL 26TH, 2017

The Fez
Welcomes you...

WINE TASTING DINNER MENU



WINES OF PORTUGAL

VINHO VERDE (NON-VINTAGE)

Varietal: 50% Loureiro, 40% Trajadura, & 10% Pedernã

BABY KALE AND BABY SPINACH with walnuts, carrots, cucumber, hearts of palm, dried figs, cranberry vinaigrette

DUORO WHITE (2014)

Varietal: 80% Muscat of Spina & 20% Vidiano

MEDITERRANEAN CHICKEN breast sautéed with artichoke, roasted peppers, capers and kalamata olives

COCONUT RISOTTO slow simmered, finished with rich coconut milk

PAPA FIGOS (2014)

Varietal: 30% Touriga Franca, 30% Tinta Barroca, 25% Tinta Roriz, 15% Touriga Nacional

BUTTERNUT SQUASH SOUP creamy seasoned roasted butternut puree with Fez pita croutons

MERGUEZ Moroccan lamb sausage

RESERVA OLD VINES (2012)

Varietal: Old Vines (25 to 30 different grapes varieties!)

SLOW BRAISED LAMB SHANK served with a richly seasoned wine reduction

CHICK PEA SALAD lemon herbed vinaigrette

FRIED ARTICHOKE sliced and fried to perfection with yogurt seasoned dipping sauce

QUINTA DO PORTO TAWNY 10 YEAR (NON VINTAGE)

Varietal: Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinto Cão, Tinta Amarela

FIG & DATE TARTLET Served with fruit compote sweetened with honey. Accompanied by almond cream topping

BRIWATS North African variation of baklava - only better! (...and the house specialty)



Tonight we are joined by:

- Rute Goncalves / Broadbent Wines
- Theresa Rogers Matthews / Horseneck Wines & Liquors

227 SUMMER STREET, STAMFORD CT 06901 (203) 324-3391

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