



# COELHO



Coelho Winery Fall Wine Club Appreciation Dinner

October 24, 2026 | 3:00 PM - 6:00 PM

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• PETISCOS (APPETIZERS) •

**CHOURIÇO & WARM GOAT CHEESE CROSTINI**

*Sizzling Portuguese chouriço and creamy goat cheese toasted on rustic bread, finished with a touch of honey.*

**CRISPY PORTUGUESE EMPANADAS**

*Golden-baked savory pastries served with a bright piri-piri crema.  
(Gluten-Free options available)*

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• SOUP & SALAD •

**CALDO VERDE**

*The ultimate Portuguese comfort soup of velvety puréed potatoes, tender shredded kale, and a drizzle of olive oil.  
(Naturally Gluten-Free & Vegan option available)*

**SALADA DE GRÃO**

*A vibrant, refreshing harvest salad of tender chickpeas, ripe cherry tomatoes, roasted red peppers, red onion, and fresh herbs in a zesty red wine vinaigrette.  
(Gluten-Free & Vegan)*

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• ENTRÉES & SIDES (FAMILY-STYLE MAINS) •

**CARNE DE PORCO À ALENTEJANA**

*Tender wine-marinated pork shoulder and fresh clams pan-seared with garlic, sweet paprika, and white wine.  
(Gluten-Free)*

**BATATAS**

*Golden, garlic-infused roasted potatoes hashed and crisped in olive oil with sea salt and fresh herbs.  
(Gluten-Free & Vegan)*

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• DESSERT •

**SERRADURA PUDDING**

*A velvety, layered dessert made from rich whipped cream, sweetened condensed milk, and finely crushed vanilla biscuits. (Gluten-Free individual cups can easily be prepped using GF cookies!)*

*Please let our staff know if you have any questions about dietary accommodations or wine pairings!*

