



THE SOVEREIGN TABLE · DINNER SERIES

A Lisbon and Tagus Table

the drinks, in three tiers

The Sovereign Table is a multi-course dinner from Europe, built around one region per evening. We cook, and we tell the story behind every course, so that you sit down as a guest in your own home.

This evening is Lisbon and the river Tagus, December 2026. “You” in this guide is the host: the person whose table it is.

The Sovereign Table does not buy, sell, transport or pour alcohol, and takes nothing from any shop. You buy the bottles. This list says which ones, and why.

Already have a cellar, or a shop you trust? Bring it. We’re happy to advise on what you own, or on what your shop carries, so the bottles fit the courses.

www.sovereigntable.com

How it works

Pick one tier for the whole table, or mix them. Any bottle can swap for the same course in another tier. For a table of six, buy one bottle per course. For seven to ten guests, buy two of each wine. A bottle pours six small glasses, about four ounces each. The port is a sipping pour, about two ounces a glass, so one bottle covers both the cheese and the cake.

The tiers step up in price at every course. Trader Joe's is the plain, honest version. Curated is what a good specialty shop would put in your hands. Reserve is the best bottle we found for each course, with one splurge: the 20-year port.

Where to look: many of the Reserve and Curated bottles are sold at wine.com. The Trader Joe's tier is at Trader Joe's, with the port from a wine store such as Total Wine. Luís Pato and Hugo Mendes come through smaller importers, so ask your specialty shop to find them, or to match the style listed under each course.

Prices were read in mid-October 2026. Shops change stock without notice, so ask the shop. Prices differ by state and by store.

The Tagus is the river this dinner follows. The wines here are Portuguese, and the port is from the Douro. None of these bottles is labeled as coming from the Tagus, so we don't say they do.

THE WELCOME

Bread, olives, olive oil

A dry sparkling wine, to open the evening.

RESERVE AND CURATED Luís Pato Maria Gomes Brut. A dry sparkling from Bairrada, mostly Maria Gomes, made the bottle-fermented way. About \$22.

TRADER JOE'S Espiral Vinho Verde, about \$6.50, screw cap. It's a still wine, not a sparkler, so it's the cheapest honest version. Trader Joe's stock rotates, so check the shelf.

If you want something else: ask for a dry Portuguese sparkling from Bairrada or Vinho Verde.

COURSE ONE

Sopa da pedra

A light, fresh red, cool rather than cold.

RESERVE Luis Seabra Xisto Ilimitado Tinto 2021, from the Douro. About \$30.

CURATED Hugo Mendes Pitau Claret, from Lisboa. About \$22.

TRADER JOE'S Quinta do Vallado Reserva Douro Lot #266, from the Douro, cork. About \$10.

If you want something else: ask for a light Portuguese red from Lisboa, Tejo or Douro.

COURSE TWO

Bacalhau com todos

A crisp white with enough body for salt cod and olive oil.

RESERVE Luis Seabra Xisto Ilimitado Branco 2022, from the Douro. About \$30.

CURATED Fio a Fio Vinho Verde 2024. About \$15.

TRADER JOE'S Espiral Vinho Verde, a second bottle, screw cap. About \$6.50.

If you want something else: ask for a dry Portuguese white from the Douro, or a Vinho Verde with some body.

COURSE THREE

Roupa velha

A red with enough grip for fried cod, cabbage and olive oil.

RESERVE Prats & Symington Post Scriptum de Chryseia 2023, from the Douro. About \$35.

CURATED Hugo Mendes Castelão 2023, from Lisboa. About \$28.

TRADER JOE'S Quinta do Vallado Reserva Douro Lot #266, from the Douro, cork, a second bottle. About \$10.

If you want something else: ask for a Portuguese red made from Castelão, or a Douro red blend.

COURSES FOUR AND FIVE

Cheese with quince, then the bolo rei

One tawny port, poured twice, about two ounces each time.

RESERVE Fonseca 20 Year Tawny Port, from the Douro, the one splurge. About \$76.

CURATED Taylor Fladgate 10 Year Tawny Port, from the Douro. About \$44.

TRADER JOE'S Croft Reserve Tawny Port, from the Douro. About \$24.

If you want something else: ask for a 10-year tawny port, or a 20-year for the splurge.

The Trader Joe's tier needs a second stop at a wine store for the port.

Separate from this list: the cake fruit soaks in port before baking. We will tell you how much to buy for that, and it's a separate purchase.

What it adds up to

For a table of six, one bottle per course, before tax and shipping. Delivery, if a shop delivers, is extra.

TIER	PER TABLE	PER GUEST
Reserve	about \$193	about \$32.15
Curated	about \$131	about \$21.82
Trader Joe's	about \$57	about \$9.49

For anyone not drinking

Ask the shop which of these they stock.

- Welcome and Course 2: Água das Pedras, or any sparkling water with lemon.
- Course 1: Sumol Ananás, or chilled apple juice.
- Course 3: Gorreana tea, served warm.
- Courses 4 and 5: Gorreana tea, or an alcohol-free Portuguese wine such as José Maria da Fonseca Original.

Questions about any of this, or to book a dinner: www.sovereigntable.com

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