



New Year's Eve

31 December 2024 Dinner

Oyster and champagne
Blinis, salmon, sour cream, chives
Crispy creamed codfish bon bon
Tacos, tuna, yuzu

Wine pairing

Letrari Riserva Pas Dosè Trento Doc

Starters

Thin cuttlefish, spinach, tangerine and caviar "Asetra"

Wine pairing

Letrari Riserva Pas Dosè Trento Doc

Eel from Comacchio glazed with ponzu sauce, raspberry and marinated red cabbage

Wine pairing

Chardonnay Caramore Fondo San Giuseppe

Red mullet, sweet paprika bouillabaisse, pumpkin and scamorza cheese

Wine pairing

Chardonnay Caramore Fondo San Giuseppe

First Course

Tortello stuffed with sea gurnard, lime and black garlic

Wine pairing

Riesling Hoch Klaus

Main Course

BBQ lobster and marinated veggies

Wine pairing

Albana Secco Codronchio Fattoria Monticino Rosso

Dessert

Chocolate, hazelnut and gianduja

Wine pairing

Occhio di Starna Tenuta Santa Lucia

Artisan Panettone

Traditional lentils and cotechino

Wine pairing

Philipponat Blanc de Noirs Extra Brut

Petit four

Euro 350,00

Per person • 10% VAT included

Entertainment and live music

Paired wines included