



New year's eve's Menu

Dinner 31st of December 2020
Served in the privacy of your room

Fish choice:

Starters

Marinated Red King wild Salmon with fennel, Granny Smith apple,
herring caviar and Mojito

First Courses

Home made bottoni stuffed fresh pasta with red chicory, mantis shrimps and
their concentrated broth, candied lemon and sliced tomato confit

Main Courses

Amberjack breaded in aromatic herbs with pumpkin,
chard and potatoes pavè with thyme

Desserts

Sablè with dark chocolate caramel and raspberries

Wine pairings selected by our Sommelier

Meat choice:

Starters

Marinated beef with Treviso red chicory, raspberries,
Castelmagno cheese and rustic mustard

First Courses

Home made ravioli stuffed of chard and ricotta cheese
with pumpkin, mushrooms and rabbit

Main Courses

Female duck breast à l'orange with baby spinach and potatoes pavè with thyme

Desserts

Sablè with dark chocolate caramel and raspberries

Wine pairings selected by our Sommelier

