

# *New year's Eve Menu*

## **Dinner 31st of December 2021**

### **Chef's entrée**

Smoked salmon with Italian citrus and turnip

★★★★★

### **Starters**

Red shrimp carpaccio, almond, beetroot and Asetra caviar

★★★★★

Artichoke, snapper tartare, lemon and Jerusalem artichoke

★★★★★

Wine pairing

*Franciacorta Bellavista Gran Cuvée Brut*

★★★★★

### **First Courses**

Ravioli stuffed pasta with lobster and bergamot, turnip greens and smoked Scamorza cheese

★★★★★

Pumpkin risotto, grilled prawns, lime and Squacquerone cheese

★★★★★

Wine pairing

*Collio Bianco - Korsic*

★★★★★

### **Main Course**

Umbrine, leek, cardoncelli and chard

★★★★★

Wine pairing

*Chardonnay Laguna di Sopra - Condé*

★★★★★

### **Dessert**

Milk and passion fruit mousse, salted caramel with mango and banana sorbet

★★★★★

Wine pairing

*Occhio di Starna Passito - Tenuta Santa Lucia*

★★★★★

Midnight cheers with Champagne Laurent Perrier Brut

Panettone and Pandoro traditional cake with cream

Dried fruit

Exotic fruit

Selection of italian citrus fruit

Tea and herbal tea

Cotechino and lentils

Mineral water and coffee

## **230,00 Euros**

*Per person • VAT 10% included*

**Entertainment and live music**