

NEW YEAR'S EVE

MENU

Welcome Aperitif



Seared scallops on a sunchoke cream with toasted hazelnuts

*Veal carpaccio with pear chutney flavoured in balsamic vinegar,
pine nuts and walnuts*



Risotto with Mediterranean blue lobster

*Home made whole-wheat "tortelli" with beef filling
on a sauce of grape must and seasoned pecorino cheese fondue*



*Croaker fish escalope seared with herbs and mixed seeds
on a knob celery cream with "puntarelle" chicory and "bagna cauda" dip*



Elderflower sorbet

*Valrhona 72% dark chocolate cream with hazelnut praline,
pailleté feuilletine biscuit and passion fruit sauce*



... AND AWAITING THE NEW YEAR ...

*Italian Tradition: lentils and "cotechino" to wish good luck
(Water, Vannucci wine selection, coffee and midnight's sparkling wine included)*