



NEW YEAR'S EVE MENU

Entrée

Amuse bouche Mini Blinis with hazelnut butter whipped citrus fruit
and 'Asetra' caviar and glass of bubbles

Starters

Onion soup in cocottecon with podalico horse cheese, fried egg and black truffle
Red Prawn Battuto with Poestum burrata mousse, limoncello gel,
Red gold sauce and crispy sea-flavoured rice wafer

First Course

Porcini mushroom risotto with castelmagno cheese fondue,
grilled porcini and forest-flavoured crumble

Main Course

Fuentes red tuna tataki with spicy mayonnaise, roasted vegetables
and vin brulée reduction

Dessert

Ricotta cream cheese, black cherries in syrup, roasted hazelnuts
and dark chocolate wafer

Glass of bubbly for midnight toast
Catechino and Lentils

