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NEW YEAR'S EVE DINNER

Celeriac, truffle vinaigrette

Red prawns tartare, artichokes and Asetra caviar

Burrata, scampi, puntarelle

Red mullet, potato cream and white truffle

Toasted brioche, beef tartare and black garlic sauce

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Ravioli with broccoli rabe, butter, Parmesan cheese and white truffle

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Peppered monkfish, wild chicory

Deer, persimmons, chestnuts, red fruit sauce

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Hazelnut panna cotta, caramelized lentils, Passito sabayon

Chocolate *Cinepanettone*

Traditional grapes and sweets

Wednesday 31st December

From 7.30pm

€550 per person

Price doesn't include beverages