

NEW YEAR'S EVE DINNER

Red prawn tartare, ricotta, puntarelle and Asetra caviar

Prickly pear scallop, avocado

Winter Catalan-style lobster

Potato millefeuille with black truffle sauce

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Burrata ravioli, broccoli rabe, Alba white truffle

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Sea bass with chicory and Champagne sauce

Beef filet en croûte, olive oil mashed potatoes, black truffle

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Persimmon soup, chestnut cream, raspberries, meringue and chocolate

Traditional sweets and grapes

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After midnight: Lentils and zampone

Fruit, torrone and panettone

Wednesday 31st December From 7.30pm €595 per person Price doesn't include beverages