



Let's welcome 2024 together...



Water
Soft drinks

Wines:

*Cantine Russo – Mon Ptit Brut Blanc de Blancs 2018
Palmento Costanzo – Contrada Cavaliere 2020
Le Casematte – Rosematte 2022
Baglio Monsignore – Cubbhuro 2020
Champagne Château De Bligny Brut Gran Reserve*

New Year's Eve dinner

Welcome aperitif

A mouise bouche

“Oyster poché” caviar, champagne, and green apple

“Lobster Tournedos” celeriac, its chilli and orange boillabasse

“Risotto acquerello” creamed with borage pesto, tomato sauce, shellfish stew and sea snails

“Agnolotti 30 yolks” tubers, porcini, roots herbs and beef tail braised in beer

“Sea wagyu” in cooking oil, sweet garlic sauce, cherry tomatoes dry seeds, capers, olive powder and basil

“Sicilian beef” sirloin, matured for 40 days cooked over coals, eggnog with butter and hazelnuts

Predessert

Let's end 2023 on a sweet note

“Bavarian” with fermented rose water, 70% guanaja, truffle ice cream and foie gras

“Pork cotechino” glazed with Ustica lentils

We close with our selection of small artisan pastries