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New Year's EVE

Gala Ballroom - Tuesday, December 31

SHELLFISH COUNTER

Oysters
Shrimp Bouquet
Sea Urchins
Langoustine
Whelks
Lemon/mayonnaise/aioli/blinis/brioche bread

FROM THE SEA

Russian-style lobster
Smoked salmon heart with various aromas
Saku tuna tataki with shiso salsa
Scallop carpaccio with yuzu truffle
Grilled prawns and avocado with wasabi dressing

AROUND FOIE GRAS

Terrine of semi-cooked foie gras, natural
Christmas pâté en croûte with foie gras
Poultry glazed with port and foie gras
Fruit chutney and condiments

CHARCUTERIE

Culatello di Zibbello
Truffle mortadella
Cooked ham with truffle
Artisanal bresaola
Porchetta

FROM THE LAND

Mini stuffed vegetables with truffle
Grilled vegetables with truffle oil
Asparagus with chanterelles



Prestige Evening, Dinner Show, DJ,
& entertainment | Gourmet buffet -
Half bottle of Taittinger Champagne

€ 485

For children aged 6 to 12 - €65
Children under 5 are complimentary guests
Kids Club with babysitter

BREAD AND CHEESE SELECTION

Fresh and aged cheeses
Assortment of rolls and goose confit

PARMESAN WHEELS

Carnaroli risotto with truffle
Assortment of rolls and goose confit

HOT DISHES

Sea bass and monkfish with champagne sauce, fish roe, and shellfish
Patagonian toothfish Coulubiach with morels
Farm-raised capon, breast in casserole and stuffed thigh
Beef Wellington with porcini mushrooms
Mashed potatoes
Creamy polenta
St. Sylvester vegetable casserole
Eggplant Parmigiana
Vegetable tian with basil

DESSERTS

Panettone bar | Cannoli bar
Chestnut and vanilla cream puffs | Exotic pearl
Hazelnut tart from Piedmont | Yuzu disk
Champagne mousse with citrus
Pistachio and amarena tiramisu
Blueberry tart | Praline Tropézienne
Raspberry and lychee shortbread
Gianduja crunch
Dark chocolate mousse 73%
Assortment of candies
Clementines and mandarins from Menton

