



New Year's Eve Menu 2024

Aperitif with Italian sparkling wine and non-alcoholic fruity aperitif

Appetizer Buffet:

Oyster crudités with plankton caviar

Mille-feuille with zucchini and salmon

Irish smoked salmon with beetroot

Red prawn in panko breadcrumb coating on an avocado salad in Arbequina oil

Delicate seared tuna in a pistachio crust with soy and lime

Cod mousse with charcoal bread crumbs

Foie gras with chestnut honey

Toasted savory pan brioche with truffle butter

Fassona beef tartare with balsamic vinegar, quail eggs and caramelized onion

Exotic fruit cup on mango puree

Carving station:

Iberico ham

Violino di capra (Goat ham)

Saffron cheese

Table Service:

First Course

Risotto with a slightly smoky aroma, buffalo burrata and tomato powder
Shellfish-stuffed tortelloni with Piennolo cherry tomato confit and caper leaves

Second Course

Slow-roasted Moulard duck breast with Barolo Chinato wine reduction
Dish of roasted suckling pig meat aromatized with strawberry tree fruits and myrtle berries
Mixed vegetables with EVO oil seared with purple potatoes, sweet potatoes and baby carrots

Dessert:

Chocolate sphere with raspberry coulis

New Year's Toast with a glass of champagne

Artisanal Delicacies Panettone and Pandoro (by Biancaneve Pastry Shop - Livigno)

After midnight, according to Italian tradition, Zampone sausage and lentils

Wine pairing included

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