

# NEW YEAR'S EVE

## 2024 MENU

### BOLLE

FESTIVE BUBBLY  
Baron de Rothschild glass

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### APERITIVO

PANNA COTTA  
Smoked salmon and crab panna cotta, mujol caviar pearls

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### ANTIPASTO

PROSCIUTTO DI PARMA E ANATRA  
Lucullus with Parma ham and smoked duck,  
mascarpone cheese mousse and cantaloupe confit

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### ZUPPA

BISQUE DI CROSTACEI  
Shellfish bisque flambeed with Sambuca,  
noisette sweet potato and U10 roasted scallop, herb oil

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### PIATTI PRINCIPALI

TAGLIO DI MANZO  
Roasted beef filet, giant lobster ravioli,  
Maitre d'Hôtel butter with lemon confit, meat glaze

or

BISTECCA DI IPOGLOSSO  
Buttered halibut filet, sea urchin crust, almond custard

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### DOLCE

SAINT-SYLVESTER DESSERT  
Pear pavlova, whipped cream, chestnuts and chocolate

MIGNARDISES  
Coffee, tea or herbal tea

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