

# *The New Year's Eve dinner*

*Tuesday, December 31*

*Welcome Franciacorta and crispy Mediterranean*

*Tomato soup, soft ricotta cheese and bread crumbs*

*Sourdough bread and stone-ground flours and soft butter*

*Raw Alaskan red salmon, seasoned chicory, ricotta, tomato, bottarga and drops of anchovy sauce*

*Roasted octopus on pumpkin cream, romanesco cabbage and rice chips with squid ink*

*Risotto with artichokes, prawns and their bisque*

*Monkfish, lentils, horseradish cream and Mediterranean-style crumble*



*Small tangerine granita, sour cream and cocoa crumble*

*Vanilla parfait and passion fruit sauce*

*Coffee and small pastry*

*Toast on the terrace!*

## **Wines**

***Lugana Tre Campane di Marangona***

***Bolgheri "Il Bruciato" Tenuta Guado al Tasso di Antinori***

***Price 120 € per person all inclusive***