

New Year's Eve Gala Dinner 2017

Welcome drink with prosecco Salatin from Conegliano

Starter "Melodies of taste":

Porcini mushroom marinated Black Angus with vegetable garden's mixed green, olive oil reduction
flavored with oregano and tears of Sicily

Mediterranean scallop au gratin with Brandy and hazelnut butter foam

Cheese vol au vent with truffle cream and dill

Late Red Radicchio of Treviso with sweet gorgonzola and walnut crumbs

Rosso di Montalcino "San Giorgio"
Sylvaner "Az. Novacella"

Risotto creamed with Champagne and Great Britain Lobster with lemon geranium

Two-colored caskets stuffed with pumpkin, amaretti and mint, with fondue "Piave Oro" and blue
poppy from the dolomites

Gewurztraminer "Cortaccia"

Pineapple and ginger sorbet with caramelized cinnamon flowers

Bread crusted Argentine fillet flavored with rosemary, Parmesan petals on a Amarone and pink
pepper reduction.

Duchesse potatoes

"RED KING" salmon fillet with creamy chive yogurt, vodka and dried pear leaves

Fried green asparagus rolls wrapped with bacon

Teroldego millesimato riserva mezza corona
Ripasso della Valpolicella

Dulcis in fundo...

Ricotta cheese Mousse with acacia honey on chestnut pastry, raspberry-cream and white chocolate
flakes

To be followed, in our Tavern...

At 11.30 p.m... Music and panettone and

at about 01:00 am... Zampone and auspicious lentils

La Famiglia Williams

wishes You a Happy New Year

Soandre "Bosco del Merlo"