

New Year's Eve Gala Dinner 2018

Welcome drink with prosecco Salatin from Conegliano

☞

Starter "Melodies of taste":

*Wild boar with Porcini mushrooms, vegetable garden's mixed green, olive oil reduction
and flavored with oregano and tears of Sicily*

*Mediterranean scallop au gratin with Brandy and wrapped with lard
Silky ricotta and parmesan mousse
with toasted pine nuts, honey and crumbled speck*

*Rosso di Montalcino "San Giorgio"
Grillo "Feudo Arancio"*

☞

*Two-colored caskets stuffed with pumpkin, hazelnut grains and mint, with
"Piave Oro" fondue and blue poppy from the Dolomites*

Ribolla Gialla "Conte D'Attimis"

☞

Champagne risotto with goose breast flavored with rosemary

Teroldego millesimato riserva "Castello Firmian"

☞

Sorbet "Hugo" with elderflower and rose petals

☞

*Adriatic sea bass fillet cooked on a table of old larch with asparagus and praline of
Mediterranean olive ice cream with its own oil*

Gewuerztraminer "Cortaccia"

☞

Angus fillet in a Speck breadcrumb with truffle Porcino

Potatoes rolle'

Ripasso della Valpolicella "Tenuta Santa Maria Valverde"

☞

Dulcis in fundo...

Creamy mousse, dairy and ginger with strawberry powder, white chocolate and forest acorn.

*Soandre "Bosco del Merlo"
Malvasia "delle Lipari"*

To be followed, in our Tavern...

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

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

*Waillant Family
wishes You a Happy New Year.*