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NEW YEAR'S EVE GALA MENU

Cocktail Reception

Sweet & Savory Tier: Tiered platter with Chocolate-Dipped Strawberries, Gingerbread Cookies, Chocolate Bark, and Four Kinds of Canapés
Sushi Platter

From the Bakery

Crispy Spiced Bread Slices
Caramelized Onion Bread
Walnut Rye Bread
Plain Roll Bread

Cheese Platter

Smoked Circassian Cheese
Spiced Gouda
Bergama Tulum Cheese
Ezine Cheese

Accompanied by Dried Figs, Dried Apricots, Dates, Walnuts, and Pesto-Toasted Melba

Cold Starters

Trio of the Chef: Marinated Jumbo Shrimp on Avocado and Salmon Tartare, Beetroot and Pumpkin Rolls, Served with Micro Greens

Hot Starters

Ravioli: Spinach, Chestnut, and Ricotta Cheese-Filled Ravioli with Smoked Pumpkin Seeds

Salad

Fruit Festival Salad: A Mix of Arugula, Iceberg, Cress, Endive, and Lollo Rosso Leaves, Topped with Orange and Grapefruit Slices, Lemon, Pomegranate, and Plum, Dressed with a Virgin Olive Oil and Lemon Vinaigrette

Main Course

Beef Confit: Served with a Smoked Chestnut Sauce, accompanied by a Crushed Wheat Risotto with Dried Fruit Pieces, Asparagus, Baby Carrots, and Caramelized Pearl Onions

Dessert

Chestnut Mousse: Served with a Dark Chocolate Sauce

Fresh Fruit Platter

A Selection of Seasonal Fruits