

NEW YEAR'S EVE DINNER

We Begin (to share)

100% Acorn-Fed Ibérico Ham served with toasted bread and fresh tomato
Cheese Board with strawberries and figs

TO SHARE

Gratin Scallops with foie and Pedro Ximénez reduction
Red Tuna Tataki on wakame seaweed and grapefruit
Crispy Prawn Pouches with seafood and aged cheese sauce

We continue with Lemon Sorbet

MAIN COURSES (choice of one)

Hake Ballotine stuffed with porcini mushrooms and spices
Roasted Corvina with glazed vegetable jus
Slow-Cooked Lamb Loins with noisette potatoes
Beef Wellington with baby carrots

DESSERT (choice of one)

Chocolate and Gold Bar with violet ice cream
Creamy Cheesecake
Coffee or Tea

WINES

Jose Pariente (Verdejo)
Abad dom bueno (Godello)
Teófilo Reyes Tamiz cosecha 2021 (Ribera del Duero)
Luis Cañas crianza (Rioja)

€220 per person
VAT included

The menu includes appetizers, sherry, beer and soft drinks; New Year's toast with Crémant Grandin Brut Blanc de Noirs (Chardonnay), Christmas sweets, lucky grapes, and party favors.