

New Year's Eve

1st Serving

Blini with Rossini caviar, smoked crème fraîche, chives, quail egg and chervil

Glazed Wagyu grade beef on a crispy potato nest, sesame mayonnaise and daikon cress

Warm Home-made brioche bread with D'Ossvaldo cured ham, Parmesan cheese foam and black seasonal truffle

2nd Serving

Sea bass carpaccio with horseradish cream, trout roe, cress and chive oil

3rd Serving

Giant lobster Raviolo with half lobster tail, lime foamy bisque and fresh Dill

4th Serving

Beef Wellington with Grand Veneur sauce and truffle potato quenelle

5th Serving

White chocolate and Champagne mousse, salty apple crumble with beurre noisette ice cream and edible honey gold tuile

6th Serving

Petit Fours: Macarons, Madeleines, Cannelé, Nougat