

NEW YEAR'S EVE MENU

1

SELECTION OF APPETIZERS

JEAN DE VILLARE

-Pinot Meunier, Chardonnay (AOC Champagne)-

2

Salmon and Norway lobster ravioli with seafood velouté

STRAIRWAY TO HEAVEN OWNER'S EDITION 2023

-Sauvignon Blanc-

(Bodegas Castell Miquel/ Mallorca)

3

Baked blackspot seabream, vegetables in different textures, and cream of its bones

CHIVITE LAS FINCAS 2022

-Garnacha tinta, Tempranillo-

(V.T.3 Riberas)

4

Roast suckling pig with roasted pumpkin and black garlic cream

ELEMENTS 2013 ES FANGAR BIOLÓGICO CABERNET

-Sauvignon, Callet, Merlot, Syrah, Mantonegro-

(D.O. Pla i Llevant)

5

Passion fruit and lime sorbet

6

White and dark chocolate cream with salted caramel ice cream

CHÂTEAU FONTAINE SAUTERNES

-Sauvignon Blanc, Sémillon, Muscadelle-

(Francia-Sauternes)

PARTY FAVORS · LUCKY GRAPES · CHAMPAGNE

250€p.p

FORN
COCINA CREATIVA