

New Year's Eve Dinner 2018

December 31st

Appetizers

Red Vermouth and Orange Bonbon
Marinated Salmon Dice with Persimmons Compote
Porcini Mushroom *Croquetas* (Croquettes)

Starters

Sliced Acorn-Raised Organic Iberian Platter
Spider Crab Timbale with Herring Caviar

Fish

Fish and Seafood Stew with Raspberries

Meat

Sirloin Steak with Foie Slices and Potato with Fall Truffle

Homemade Desserts

Nougat Mousse in Wafer with Hazelnut Ice Cream and Coffee Aroma
Artisan Almond Nougat

Wine (1 bottle per 2 dinner guests)

Red Wine: Fulanito, D.O. Ribera del Duero
White Wine: Menganito, D.O. Rueda

Coffee, Herbals or Regular Teas and Cava and the Twelve Lucky Grapes

99,00 € per Person (taxes included)