

**NEW YEAR'S EVE 2020... DAR SOR OLIMPIO
AL DRAGO**

RICE WAFFLE WITH SHRIMP BISQUE, LEMON GEL AND
OYSTER GRASS

VIOLET BROCCOLI MOUSSE WITH VEGETABLES IN
TEMPURA, CAPERS AND OLIVE POWDER

62° C COOKED SOFT ORGANIC EGG WITH POTATOES,
JERUSALEM ARTICHOKE AND TRUFFLES

WARM LOBSTER SALAD, GREENAPPLE AND CELERY WITH
CRUNCHY SESAME AND GUACAMOLE

SAFFRON-FLAVOURED RISOTTO WITH MAZZARA RED
SHRIMP, SQUID, LICORICE SCENTED

PUMPKIN AND LIGHT GOAT CHEESE STUFFED RAVIOLI,
FLAVOURED WITH NUTMEG WITH REDUCTION OF PRUNE
VINEGAR

COD FISH WITH CREAMED AND CRUNCHY CABBAGE,
YOGURT AND DILL SAUCE

CASTELLUCCIO LENTILS WHIT COTECHINO (*traditional
dish*)

STRAWBERRY AND MINT MOUSSE WITH CHAMPAGNE

MANDARIN EGGNOG WITH PANDORO AND ALMOND
SPONGE

GLASS OF ASOLO PROSECCO SUPERIORE EXTRA BRUT
BELE CASEL

PREZZO EURO 90