



## New Year's Eve Menu

### Fish meal

#### *Starter*

Deconstructed sliced salmon with teriyaki sauce, sesame seeds, yogurt dressing and Napoli tarallo (Italian salty biscuit) crumble.

#### *First course*

Tortello (stuffed pasta) filled with Mazzara del Vallo's red shrimp, sheep ricotta, mozzarella, parmigiano, over a cherry tomato fondue and shrimp seint

#### *Second course*

Poppy crusted tuna steak with the seint of Trombolotto (Sermongta lemon seint with 24 aromatic herbs), Buffalo mozzarella stracciatella, Taggiasca olives and sweet and sour crunchy vegetable.

#### *Dessert*

##### Chef's fantasy

70% Guanaja black chocolate sphere with sheep ricotta, prickly pear and passion fruit over IGP Piemonte hazelnut. Served with Sicilian tangerine sorbet with lavender seint.

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### Beef meal

#### *Starter*

Chianina steak tartare, scorsone truffle and Piemonte's IGP hazelnuts.

#### *First course*

Giant ravioli with beef cheeks, topinambur cream, and fried artichoke julienné.

#### *Second course*

Coffee and cocoa crusted Chianina beef filet with Porto wine reduction over pumpkin and coffee seint pureed soup.

#### *Dessert*

##### Chef's fantasy

70% Guanaja black chocolate sphere with sheep ricotta, prickly pear and passion fruit over IGP Piemonte hazelnut. Served with Sicilian tangerine sorbet with lavender seint.