

31st December 2023

New Year's Gala Menu

WELCOME APERITIF

Veal roulade with endive, Taggiasche olives and Pecorino cheese Croquettes with salt cod and caramelized Tropea onions Roast king brown mushroom with green sauce Fried polenta nuggets with Taleggio cheese and nuts Goat's cream cheese pralinè with hazelnut granules

STARTER

Fassona-beef tartare with dried tomatoes crumble and stewed ceps Cream of carrot soup with hot pepper, yogurt, chopped nuts and Pecorino cheese Asparagus flan with melted Gorgonzola and crispy pork bacon

FIRST COURSE

Pacchero with anchovies butter, red-Mazzara-prawn and lemon zests Homemade potato gnocchetti with Castelmagno cheese, chestnut cream and truffles

MAIN COURSE

Bacon larded pork fillet on leek cream, with grilled asparagus and winter salad (carrots, pumpkin, red cabbage, white cabbage, pomegranate and passio fruit)

DESSERT FROM THE BUFFET

Mineral water, house wine, sparkling wine, coffee € 105,00

New Year's Program

o8:00 p.m. - Welcome Drink followed by Galadiner Live Music o1:00 a.m. - "COTECHINO" with lenses

