

New Year's Eve Dinner

*Chestnut Honey-glazed Duck
with sesame-bread croutons*

*Fillet of marinated sea bass
with mixed vegetables and caramelized orange peel*



*Franciacorta flavoured Carnaroli rice
with pomegranate pearls*



*Medallion of Monkfish
in Porto sauce and vegetable salad*



Tangerine Sorbet



*Iberian Piglet with Lards
in pastry with potatoes and finely sliced glazed green
apple*



*Mille-feuille
with chantilly cream and hot
strawberries coulis*

Red Valtellina wine
"Hotel Cristallo"
Extra dry

€ 150.00
per person

**AFTER
MIDNIGHT...**

Castelluccio
Lentis with
cotechino