

# New Year's Eve Dinner

## Entrée

Cauliflower cream, scampi rocher and drops of pomegranate jelly  
*Flute di Cuvèe Royale Tenuta Montenisa Marchesi Antinori Franciacorta DOCG*

## Starter

Raw red prawns with passion fruit, salt and lemon *o'muss* (cow snout)  
Alaskan caviar pearls and Murge stracciatella emulsion  
*Pomino Riserva 'Benefizio' Frescobaldi*

## First course

Bottoni (stuffed pasta) with Mugello chicken, crab meat and black truffle  
*Pomino Riserva 'Benefizio' Frescobaldi*

## Main course

Veal fillet medallion, duck foie gras escalope and shiitake mushrooms  
*Monfalletto Cordero di Montezemolo Barolo*

## Desserts

Ingot of black chocolate and soft chestnuts  
Iced Marsala  
Dried fruit  
Small pralines

*For the Midnight Toast: Champagne Martin Orsyn Brut Premier Cru Tradition*

Natural and sparkling mineral water  
Coffee