



New Year's Eve 2020

Oysters "fin de claire" & Franciacorta

*Scallops Gratin with Keta Salmon Eggs
Served with Golden Bread Croutons*

Risotto with Pears, Castelmagno Cheese and Black Truffle

*Home-made Pasta Stuffed with Sea Bass and Lemon
in Zucchini Flower and Carloforte Bottarga Sauce*

*Sea Bream in Citrus Fruit Crust
with Leeks Sauce and Wild Fennel*

Exotic Fruit Sorbet

Beef Tournedos with Mustard and Black Pepper

Profiteroles with Dark Chocolate and Agricole Rum

Cotechino & Lentils

Chef's Selection of Mini Pastries

Chardonnay Colterenzio (Alto Adige)

200 euro p.p.

Mecenate Palace Hotel