

# SURF N TURF

## New Year's Eve

AMUSE BOUCHE FROM THE KITCHEN

RUSTIC BREAD & BUTTER

### STARTER

FISH OF THE DAY

CITRUS DRESSING | MICRO CRESS | FRESH BLACK PEPPER  
SMOKED AT THE TABLE WITH ALLIER OAK.  
OR

BEEF CARPACCIO

TUSCAN OLIVE OIL | HOUSE VINAIGRETTE | PECORINO SHAVINGS

### INTERMEDIATE

FISH AND SHELLFISH SOUP

OUR RICH IN-HOUSE FISH SOUP WITH LOCAL PRAWN, SHELLFISH, AND CHIFFONADE OF  
FRESH HERBS.  
OR

SOUP OF THE DAY

FRESH SOUP IS PREPARED DAILY USING LOCAL, SEASONAL & ORGANIC VEGETABLES.  
OR

RISOTTO ARBORIO

PORCINI RISOTTO WITH PANCETTA, PARMESAN & AGED ITALIAN CREAM CHEESE.  
OR

LOBSTER & PRAWN RAVIOLI

BISQUE | CHERRY TOMATOES | SOFT HERBS

### MAINS

SEA BASS COOKED IN SALT CRUST

SEA BASS COOKED IN A SALT CRUST, FLAMBE, AND FILLETED AT YOUR TABLE  
PANACHE OF VEGETABLES TWICE COOKED POTATOES, CHAMPAGNE & CAVIAR SAUCE  
OR

ABERDEEN ANGUS BEEF FILLET

WILD MUSHROOMS | SPINACH | MASHED POTATOES | THYME JUS

### DESSERT

WARM VALRHONA CHOCOLATE FONDANT AND VANILLA ICE CREAM  
OR

WHITE CHOCOLATE & MADAGASCAR VANILLA

PANNA COTTA WILD BERRY COMPOTE  
OR

LOCAL IMQARET WITH TOFFEE SAUCE AND ICE CREAM

85.00 EURO PER PERSON

25 EURO PER PERSON DEPOSIT IS REQUIRED

A GLASS OF PROSECCO SERVED AT MIDNIGHT INCLUDED