## Menu

## New Year's Eve 2019 at La Pecora Nera

Asparagus Pie on "Taleggio" Cheese Fondue

Seared Scallop with Pain d'Épices and Honey braised Endive

Salmon Tartare with Mint aromatized Yoghurt

New Year's Eve dinner will be accompanied by Live Music, which will engage you until dawn. After 1,00 a.m Cotechino with Castelluccio lentils will be served as a good luck charm for the new year.

Vermentino 2018 IGT Fattoria Casabianca Chianti Colli Senesi Riserva 2013 docg Fattoria Casabianca Blanquette de Limoux - Maison Vergnes n.v Acqua e Caffè Crustaceans Bisque and Topinambur Foam

"Acquerello" Risotto with Sea Bass, Lime and Ginger

Steamed Blue Lobster on Mashed Potato and Citrus Fruit Sauce

Sichuan Pepper marinated "Scottona" Fillet (Beef), with Foie Gras Sauce and Pan fried Artichokes

Nougat and Pistachio Iced-Mousse on a Vanilla Cream

120,00 euro