



**31 dicembre 2024**

**New Year's Eve gala of our restaurant "Il Savoiaro"**

"Chic " cocktail hour of New Year's Eve with land and sea specialties



**APPETIZER**

The sea trilogy in three different forms with Sicilian citrus sauce on sweet and sour white celery and pomegranate pearls with corn croutons <sup>2,4,9,14</sup>



**FIRST COURSE**

Vialone nano rice with white turnip cream with fresh currants on reduction of balsamic vinegar of Modena and Shiso sprouts <sup>7,9</sup>



**SEAFOOD MAIN COURSE**

Sea comb browned with butter and lemon on potato puree with fir tree smoke <sup>4,9,14,NG</sup>

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**INTERMEZZO**

Creamy chilled spoon dessert with passion fruit candied mint and crunchy almonds <sup>7,8</sup>



**LAND MAIN COURSE**

Beef fillet cooked in Maldon salt larded with rosemary on Barolo wine sauce and grilled potato and porcini skewer <sup>9,NG,NL</sup>



**IL DESSERT**

Almond milk, rum and berry cream filled dark chocolate sphere with gold dust rain <sup>1,3,7,12</sup>

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Chef de Cuisine: Daniele Veronese – Maître: Cristiano Gallimberti – Sommelier: Giancarlo Dima