

# 2017 NEW YEAR'S EVE GALA DINNER

## 31 December - 9:00 pm

### APPETISERS

Cold cream of green almonds with rare sliced duck magret and pineapple with apple compote, crunchy spiced prawn with lime emulsion and Biscay-style cod croquette

### STARTERS

Bouillabaisse with crushed parsley and pine nuts  
Lobster salad on a bed of stewed vegetables, nasturtium leaves and yuzu vinaigrette

### MAIN

Turbot with fumet of mantis shrimp, red prawns and smashed potatoes  
Beef sirloin with mushroom sauce and tuber crisps

### DESSERT

Textures of chocolate  
Coffee, tea and selection of Christmas sweets

### BEVERAGES

Sparkling wine: Elyssia Pinot Noir D.O. Cava (appetisers)  
White wine: You&Me Bici D.O. Albariño  
Red wine: Marques de Vargas Rva D.O.Ca. Rioja  
Sparkling wine: Reserva Real de Freixenet D.O. Cava

Includes: dinner, dancing, parking, cotillion and open bar  
At 3:00 am, great New Year's buffet with traditional hot chocolate and churros

\*Great Cotillion from 12:30 am - €80 per person

\*\*Children's menu €90



Cooked by Chef Gorka Alonso

€280