

New Year's menu

COLD STARTER

Smoked halibut salad over field greens with capers, olives, sun dried cherry tomatoes

WARM STARTER

Grilled rabbit tenderloin served over pancetta, braised leeks, shiitake mushrooms, and cream

FISH COURSE

Adriatic Sea roasted monkfish with saffron parsnip puree and poached tomatoes

MEAT COURSE

Slow roasted Black Angus filet mignon Chateau Briand with rosemary black peppercorn rub, served with a roasted shallot demiglace and white truffle potato puree

DESSERT TASTING MENU

Homemade salted caramel ice cream, espresso crème brûlée, pistachio fudge torte

u Emy Destinove'