XII

New Year's Eve
Gala Dinner
2026

PASSED CANAPÉS

Oysters
Brioche, butter and anchovies
Crème fraîche and caviar canapé
Mixed fried seafood
Crispy salt cod with pizzaiola sauce

STARTER

Seared scallop with Champagne sauce

FIRST COURSE

Lemon risotto with clams

MAIN COURSE

Turbot in a pastry crust with marjoram sauce

PRE DESSERT

Cotechino sausage with lentils

DESSERT

Chocolate and passion fruit
Panettone
Petits fours