HOTEL QUIRINALE
ROMA

NEW YEAR'S EVE GALA DINNER

AN EVENING OF REFINED DINING, ELEGANCE AND LIVE MUSICAL ENTERTAINMENT TO WELCOME THE NEW YEAR TOGETHER

WELCOME APERITIF

Salted Macaron

smoked salmon mousse, fresh dill and lemon zest

Crispy tartlet

with sea bass tartare, green apple, lemon gel and aromatic sprouts

Phyllo pastry cannoli

with creamed cod, cherry tomatoes and capers brunoise

APPETIZERS

Lightly marinated Mediterranean amberjack,

vinaigrette, Granny Smith apple, crispy fennel, lemon zest and red shiso sprouts

FIRST COURSE

Sour butter creamed risotto Riserva Acquerello, lobster, salted lemon and chive

Fresh pasta filled with scorpion fish, fish reduction, seafood and samphire

MAIN COURSE

Wild shi drum

with smoked celeriac cream, crispy artichoke, Champagne and Oscietra caviar sauce

PRE-DESSERT

Ciaculli late mandarin sorbet and fresh basil

DESSERT

Creamy milk chocolate, salted caramel heart, Bourbon vanilla namelaka, Piedmont hazelnut praline and cocoa crunch

NEW YEAR'S EVE TRADITION

Artisan panettone with vanilla cream

Artisan nougat

MIDNIGHT TOAST

A glass of good wishes to celebrate the arrival of the New Year together

AFTER MIDNIGHT

Traditional Cotechino and lentils

Wine selection from the Rossini Restaurant's wine cellar, mineral water and coffee are included

€ 160,00 per person