

NEW YEAR'S EVE DINNER



H O T E L K R A F T

Welcome Aperitif Appetizer Buffet

Fried polenta with porcini mushrooms and dill flavoured olive oil pureed lentil with cotechino

Whole fried bread with peposo core and caramelized onion

Florentin lampredotto with green sauce and slices of flavoured bread

The medici's trippa (tomatoes and potatoes)

Fried gnocchi on a bed of honey and pomace flavoured pecorino Cheese

Gratin prawns and lime rind

Shrimps covered with lard and ananas flambé

Mixed fried fish and fried vegetables

Slices of grilled bread with "Verdone" oil

Bruschetta with tomatoe and basil

Slices of grilled bread with pate and capers

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HOTEL KRAFT

FIRST COURSE

- “ACQUARELLO” RISOTTO CREAMED WITH SAFFRON SERVED WITH SCALLOP CARPACCIO FLAVOURED WITH CITRUS
- RAVIOLI FILLED WITH CHEESE AND PEPPER SERVED WITH ROE DEER VENISON ROSMARINE AND TAGGIASCHE OLIVES

MAIN COURSE

- VEAL FILLET COVERED WITH ITS JUICE SERVED ON A LAYER OF RED LENTIL AND POTATO PURÉE

DESSERTS

- CHOCOLATE SUFFLÉ WITH PISTACHIO CORE TOPPED WITH WHITE CHOCOLATE AND RASPBERRY

DESSERTS BUFFET

TUSCAN PANFORTE

CASTAGNACCIO

RICCIARELLI

CAVALLUCCI

HANDCRAFTED PANETTONE

PAIRED WITH SELECTED WINES AND MUSIC
110€ PER PERSON