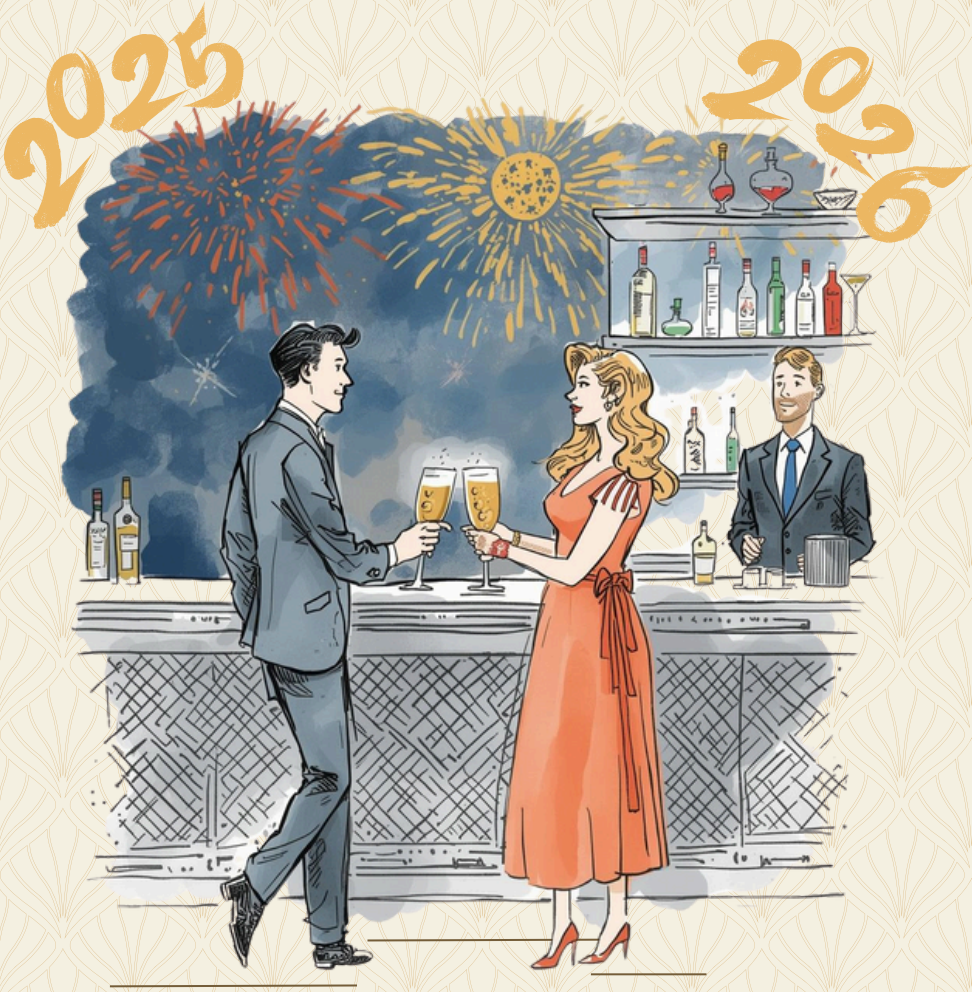
TERMINUS
CAFÉ

NEW YEARS PARTY



TERMINUS
CAFÉ

APERITVO DI BENVENUTO from 7.30pm

FINGER FOOD

Amberjack tartare with spring onion and ponzu sauce
Citrus-marinated salmon with avocado and toasted almonds
Kataifi-wrapped prawns with lime mayonnaise
Fassona beef tartare, French style, with honey mustard and chives
Goat cheese with basil, truffle and confit cherry tomatoes
Frisceu with zucchini blossoms

OPEN BAR

Blanquette de Limoux Brut – Traditional Method
Soave Classico – Santa Sofia Winery
Soft Drinks

Spritz Aperol	Cocktail Martini	Negroni	Rum e Coca	Jhon Collins
Spritz Campari	Vodka/Gin Tonic	Americano	Dark & Stormy	Long island
Paloma	Vodka/ Gin Lemon	Sbagliato	Moscow mule	

DINNER

STARTER
Red prawn tartare with burrata and Sauternes reduction

FIRST COURSE
Paccheri with lobster, finished in a bisque sauce

MAIN COURSE
Amberjack with fresh herbs, artichokes, and its own jus

DESSERT
Choux pastry filled with lime chantilly cream and dark chocolate sauce

DRINKS

Soave Classico – Santa Sofia Winery
One bottle for every three guests

MIDNIGHT TOAST WITH FRANCIACORTA RICCI CURBASTRO AND TRADITIONAL PANETTONE

DJ SET BY **JAY CARUSO**

PRICE **140 EURO A PERSONA**