



RESTAURANT





NEW YEAR'S DAY BUFFET

SEAFOOD CRUDITÉ

Mazara del Vallo red prawns, Ireland XXL shrimps, croaker tartare, tuna carpaccio, Gillardeau oysters, mussels and clams sauté

TUSCAN CHEESE SELECTION

Aged pecorino cheese, truffle pecorino cheese, beer fermented pecorino cheese, pecorino cheese refined with chestnut

COLD CUTS SELECTION

San Daniele ham, Pata Negra lard, Tuscan "finocchiona", wild boar salami, deer salami, capocollo of Martina Franca

CANAPÈ WITH:

Homemade smoked salmon and sour cream Beef tartare with lime scented mayo and capers in flower

Radicchio mousse and Taggiasca olive powder

ETHNIC CORNER

Cous-cous with vegetables in season - Morocco Typical bao buns stuffed with sweet and sour vegetables - China Pita bread with baba ganoush - Israel Chickpea hummus - Lebanon Sushi - Japan Ambulthiyal - Sri Lanka

FROM THE KITCHEN

Broccoli soup, garlic bread and traditional cotechino Homemade tortelli pasta stuffed with creamed cod, turnip tops cream and toasted hazelnuts Green pepper scented supreme guinea fowl cooked at low temperature and served with roast endive Seared sea bass with saffron sauce and sautéed chicory

DESSERT

Homemade dessert buffet

Coffee Mineral water

WINE PAIRING:

Welcome cocktail Valdobbiadene prosecco superiore D.O.C.G. Col De Salici Pinot Grigio Colli Orientali del Friuli D.O.C. Colutta 2022 Chianti Rufina D.O.C.G. I Dòmi I Veroni 2021

€ 105,00 PER PERSON

A minimum reservation for 2 people is required

The menu is available on Monday, January 1, 2024 from 12:30 p.m. to 2:30 p.m.

50% deposit required at confirmation time Balance at the end of the event

Free menu for children new-born to 4 years old 15% discount on the adult menu price for children from 4 to 11 years old

Please contact our staff to know the list of ingredients and allergens

For information and reservations:

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