# NEW YEAR'S EVE DINNER

December 31
from 8:00 pm

## Welcome

*Amuse-bouche with a glass of sparkling wine*

## Starters

*Warm Seafood Salad, Vegetables, Chilli and Honey Emulsion*

*Clams in Guazzetto, Pappa al Pomodoro, Candied Salina Capers and Parsley Oil*

## First Courses

*Pasta e Fagioli with Baby Squid and Seafood*

*Asparagus Risotto, Garlic Cream, Red Prawns and Citrus*

## Main Courses

*Sole Meunière, Potato Gratin Parcel and Tomato Confit*

*Roasted Artichoke, Turnip Tops, Jerusalem Artichoke and Mint Sauce*

## Dessert

*Vanilla and Saffron Crème Brûlée with Wild Berries*

*Panettone, Caramel Ice Cream and Passito*

## Lentils and Champagne on our Terrace

*€ 650,00 per person*

*Water and coffee included*

RAPHAËL
ROMA