December 24
from 8.00 pm

CHRISTMAS EVE DINNER MENU

Welcome

Amuse-bouche with a glass of sparkling wine

Starters

Pumpkin Velouté with Porcini, Chestnuts, Crispy Cocoa Bread and Orange Oil

Raw Langoustine, Sautéed Turnip Tops, Puntarelle, Citrus Gel and Sweet Pepper Powder

First Courses

Pasta Mischiata with Mussels and Chamomile

Saffron Risotto with Truffle and Extra-Aged Balsamic Vinegar

Main Course

Sea Bass Suprême, Lemon and White Wine Emulsion, Roman-Style Artichoke, Herb Pesto and Noisette Potatoes

Dessert

Crêpes with Orange, Butter and Grand Marnier Sauce, served with Vanilla Ice Cream

Panettone and Champagne

€ 350,00 per person

Water and coffee included

RAPHAËL
ROMA