



Capodanno Hotel Vittoria

GRAN GALÀ

Welcome drink

Chef's entrée

Antipasti

BACCALÀ CAPPUCCINO WITH PORCINI MUSHROOM FOAM AND COCOA CRUMBLE

ASPARAGUS SOUFFLÉ WITH RED SHRIMP FROM MAZARA, TRUFFLE PEARLS, AND HAZELNUT CREAM

First course

SAN MASSIMO RICE GRAINS WITH BLUEBERRY PURÉE AND MARINATED SCAMPI HEART

Second course

BRESSE CHICKEN MEDALLION WITH FOIE GRAS, TOASTED PINE NUTS, AND BRANDY-BRAISED ENDIVE

Dessert

CHEF'S GRAND DESSERT: OPERA GOLD BAR WITH 24K GOLD LEAF

Included

ONE WINE BOTTLE PER TABLE
COFFEE

Do not miss

MIDNIGHT TOAST
FIREWORKS ON THE TERRACE
LENTILS AFTER MIDNIGHT

Happy new year!

120€ PER PERSON