

New Year's Eve Gala Dinner Menu

AMUSE BOUCHE

Arancina Festiva

Porcini mushrooms | truffles | walnuts | mascarpone

TO START

Duck Confit & Foie Cannelloni Pasta

Béchamel | Parmesan | raisins | Brandy

~ Or ~

Lobster & Prawn Bisque

Charred corn shavings

QUENCHER

Home-made Champagne Sorbet

Maraschino cherry | Gozitan orange liqueur

ENTREE

Butter Poached Gurbell & Jersey Scallops

saffron | buerre blanc | tarragon

Edamame risotto | tomato chutney

~ Or ~

USDA Sirloin Special Chargrilled (350gr)

peppercorns | fresh cream | chives | bourbon whisky sauce
fried onions | asparagus spears

All the above main courses are accompanied with
Chateau potatoes

DESSERT

Celebration Dessert

Cassatella | marzipan | dark chocolate shavings
& fruit compote

COFFEE & TREATS

Freshly Ground Coffee

&

Petit Fours

MIDNIGHT SPARKLES

Prosecco Brut

Price : Adults ~ €84.50

Youth (15 or under) ~ €50.00

Kid's Menu (10 or under) ~ €20.00

Beverages Optional @ €19.50:

½ bottle Superior Wines

Mineral Water

Ground Coffee