

Christmas Lunch

ENTREE

Our Chef's Welcome

STARTERS

King crab creamed with seaweed,
ginger-scented chickpea purée ^(1,2,6,11)

Wine pairing: Franciacorta Extra Brut Golf DOCG BIO – Barone Pizzini (Lombardia)

FIRST COURSES

Risotto with Jerusalem artichokes cream,
scallops' tartare with a hint of tarragon, lime zest ^(4,7,9,14)

Wine pairing: Ribolla Gialla Coldeblis Colli Orientali DOC – Tunella (Friuli)

Homemade cannelloni with duck and orange ragout,
pumpkin velouté, coffee powder ^(1,3,7,9)

Wine pairing: Gewürtztraminer Lafòa DOC – C. Colterenzio (Alto Adige)

SECOND COURSES OF YOUR CHOICE:

Stuffed quail, porcini cream,
chestnuts crumble, black truffle ^(7,9)

Wine pairing: Rosso di Montalcino DOC – Tenuta Pian delle Vigne – Antinori (Toscana)

OR

Roasted turbot with potato millefeuille,
béarnaise sauce, artichokes fondant ^(3,4,7)

Wine pairing: Verdicchio "Gajospino" Castelli di Jesi Class. Riserva DOCG – Coroncino (Marche)

DESSERT

Mont Blanc with mandarin aroma ^(1,3,7,8)

Wine pairing: Moscato Fior d'Arancio DOCG – Vignalta (Veneto)

Taste of Panettone from our Pastry Chef Esplanade Tergesteo ^(1,3,7,8)

Euro 100 (beverage not included)

Wine pairing Euro 155

1.00 pm