

# DECEMBER 31ST 2024

# STARTERS

Marinated sea bass on a liquid salad of fennel orange and smoked herring

Oyster with vermouth jelly and passion fruit

Red shrimp and lime tartare

# FIRST COURSE

Carnaroli pavese rice, mullet and Sichuan pepper

Tortello with pumpkin, semi-seasoned Ragusano cheese fondue and crunchy artichokes

#### MAIN COURSE

Fillet of snapper and scallop wrapped in Colonnata lard on Carrazzo dei Nebrodi bean cream and black cabbage

#### DESSERT

Bavarian mascarpone with liquorice, Ciaculli Mandarin sauce and almond crumble

Panettone or pandoro

Cotechino and traditional lentils

Regional DOC wines and sparkling wine for the toast included

Swing and smooth jazz live music throughout the evening with voice, keyboard, double-bass

