



HOTEL BRUNELLESCHI  
THE HEART OF FLORENCE

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*Chef*

*Rocco De Santis*



## **NEW YEAR GALA DINNER 2018** **Saloni delle Feste**

*Salted Beef roll with Cheese mousse*  
*Artichoke filled with Provola cheese, warm Saffron sauce*

*Red Cow Parmesan Risotto*  
*Egg yolk and San Miniato Truffle*

*Handmade half-moon Pasta shapes filled with Pot roast*  
*Black Cabbage, roast Meat gravy*  
*Slivers of Pecorino sheep Cheese from Pienza*

*Beef tenderloin with wild Herb breadcrumbs*  
*Orange, Broccoli and emulsion of Porcini mushrooms*

*Panettone semifreddo*  
*Clementine sauce*  
*Cardamom meringue*

*Traditional Panettone and Pandoro with accompanying sauces*

*The indisputable star of New Year's Eve Dinner: Dried Fruit*

*Warm Sfogliatelle pastries*

Still and sparkling mineral Water  
Espresso

Toast the New Year at midnight with a bottle of  
Franciacorta Cuvè Royale Docg Montenisa for every two people

Minimum reservation required: 2 people

Drinks included:

Prosecco Valdo Extra Dry Doc, a Welcome Drink  
Chianti Classico Riserva Docg 2013, Villa Antonori a bottle every 2 people  
Franciacorta Cuvè Royale Docg Montenisa, a bottle every 2 people