



HOTEL BRUNELLESCHI
THE HEART OF FLORENCE

IL CUORE DEL GUSTO NEL CUORE DI FIRENZE

NEW YEAR GALA DINNER 2018

Santa Elisabetta Restaurant

*Blinis with Asetra Iranian Caviar, white Prawns with Parsley
Baby Squid filled with Provola Cheese and Lime béchamel*

*Breaded Scampi, Burrata and green Olive sauce, Lobster marinated in Citrus fruit
San Miniato white Truffle, Porcini mushrooms and Almonds*

*Ravioli stuffed with Turnip Tops and red Shrimp
Smoked Potato sauce, Carpet shell Clams and Breadcrumbs*

*Baked wild Sea Bass, Chestnuts and Venus Clams
Lemon sauce*

Nougat semifreddo, Clementine sauce, Cinnamon crumble

Panettone by the Master Baker Alfonso Pepe and traditional Pandoro with Vanilla cream and hot Chocolate sauce

The undisputed star of Christmas: Dried Fruit

Mini temptations... Petits Fours

Still and sparkling mineral Water
Espresso

Drinks included:

A welcoming flûte of Belle Epoque' Perrier Jouët Brut 2008,
One bottle of 'Grand Brut' Perrier Jouët for every 2 people,
A glass of Muffato della Sala Igt Umbria 2011- Castello della Sala with dessert,
One bottle of 'Blason Rosé' Perrier Jouët for the midnight toast for every 2 people.

