Moments

NEW YEAR'S EVE 2013

THE APPETIZERS OF JANUARY 2014

foie gras minuit
"melanosporum" truffle
Galician Barnacles
Galician scallop
pheasant and artichoke

LOBSTER
with vinaigrette

IMPERIAL CAVIAR
creamy rice and omelette with escarole and parsley

VEGAN RAVIOLI
with Joselito cured ham

PRAWNS
with sea toast

SEA BASS
olives, vermouth and chayote

FALLOW
with fruit confit

5 CHEESES OF JANUARY 2013
with sweet contrast

THE LUXURY OF FRUIT

IKEBANA
of New Year's Day

TRUFFLE ICE CREAM
and dark chocolate ganache

LUCKY GRAPES
natural and "tecno" style
served with a glass of Krug Grande Cuvée

PETIT FOURS AND CREATIVE NOUGATS

350 €
IVA included - Without drinks

Momento

WINE PAIRING
NEW YEAR'S EVE 2013

Krug *Grande Cuvée*
A.O.C Champagne

INTERNACIONAL WINE PAIRING

Dr. Bürklin-Wolf Gaisböhl *Riesling 2010*
Pfalz

Pierro *Chardonnay 2002*
Margaret River (Austràlia)

Sito Moresco *Nebbiolo 2010*
DOCG Barolo

Château Dereszla *Aszú 2006*
Tokaji (Hongria)

or…

SPANISH WINE PAIRING

Can Credo *Xarel.lo 2010*
D.O. Penedès

Belondrade y Lurton *Verdejo 2011*
D.O. Rueda

San Román Magnum *Tinta de Toro 2010*
D.O. Toro

Pansal del Calàs *Garnatxa/Samsó 2010*
D.O. Montsant

75 €
IVA included