



## NEW YEAR'S EVE MENU 2019 VILLA GALA

"WELCOME" CAVA GLASS and APERITIFS

\*

BONBON OF FOIE GRAS

*And dried fruits*

\*

CONE OF FOAM OF PUMPKIN AND SESAME

\*

BREADED RABBIT RIBS

*With aioli of quince*

\*

TUNA TARTARE

*With trout roe*

\*

GILLARDEAU OYSTER

*With marinated partridge*

\*

CARPACCIO OF PRAWNS FROM ROSES

*With herring roe and Caviar Baeri*

\*

POCHÉ EGG AND TRUFFLE

*Mushrooms and Iberian ham D.O Huelva*

\*

TERRINE OF CALF AND FOIE

*With onion puree and mushrooms mousse*

\*

ARTISANAL CHEESE ICE-CREAM

*Hazelnut praline with honey flowers and red fruit mousse*

\*

PEARS IN MAS LAZULI RED WINE

### CELLAR

Pazo señorans 2017 D.O Rías Baixas (white wine)

Louro 2017 D.O Valdeorras (white wine)

Quindals 2014 D.O Empordà (red wine)

Vieux Manoir du Frigoulas 2018 D.O Côtes du Rhône (red wine)

Champagne Drappier

**150€**

At midnight: Cotillion "Grapes of luck", Champagne Glass, and Ambient music  
BAR Cocktail (Drinks not included)