

## *New year's eve menu 2021*

### *STARTER:*

- Low temperature Iberian secret toast with foie gras, caramelized red onion and Pedro Ximénez reduction*

### *FIRST PLATE:*

- Seafood bisque with flamed shrimp*

### *MAIN COURSE: (TO BE CHOSEN)*

- Beef tenderloin with oporto and boletus sauce, baked potatoes with garlic, rosemary, bay leaf and crispy leek*
- Salmon with a crust of aromatic herbs, truffled parmentier and mini-glazed vegetables with champagne*

### *DESSERT:*

- Red fruits cake with whipped cream and textured soy*
- Variety of nougats and shortbread cookies*

### *WINES:*

*DO Rueda verdejo Jose Pariente*

*DO Ribera del Duero Senda de los olivos*

*Cava Bach*

*MIDNIGHT GRAPES AND NEW YEAR'S EVE PARTY BAG*

*¡HAPPY NEW YEAR!*

