

# NEW YEAR'S EVE MENU

## AMUSE-BOUCHE BY THE CHEF

Red cherry tomato foam with Gobetti prawns  
Served with a glass of Champagne

## SEAFOOD PLATTER FOR TWO

Oysters, Red Prawns from Mazara  
Scampi, Kaluga Caviar, Scallop Tartare

## FIRST COURSE

Fregola with lobster and yellow cherry tomatoes  
finished with a creamy mussel and clam sauce

## MAIN COURSE — CHOICE OF:

Turbot with mussel and artichoke sauce  
Veal cheek with potato purée and black truffle

## PRE DESSERT

Raspberry sorbet with fresh red berries

## DESSERT

Apple and almond tart with english cream

## PAST MIDNIGHT

Traditional cotechino salami with lentils

## COFFEE & PETITS FOURS FROM THE CHEF

Mini nougat, fruit candies,  
homemade biscuits with chocolate, small chocolate yule log

**425€ per Person**

Water and coffee included – beverage not included – complimentary mini panettone

VIK PELLICO OTTO  
RESTAURANT