



Grand Hotel et Des Palmes
PALERMO

New Year's Eve dinner

Welcome Aperitif

Gillardau oysters with lime and thyme jelly
Cooked and raw canapés
Grilled octopus and onion mayo

Starter

Steamed lobster tail with grilled artichoke, lemon avocado mayo

Pasta and Risotto

Cappellaccio of egg pasta stuffed with wild chicory and
Tuma persa cheese, whipped with hazelnut butter,
arugula cream and yellow datterino tomato pesto
Acquerello risotto with marinated sea bream flesh in red berry tea,
late mandarin gel and glasswort

Mains

Slice of dentex in a courgette crust on saffron sauce,
lemon gel, thyme and lemon potato mash
Veal loin stuffed with porcini mushrooms,
vegetable brunoise and smoked caciotta,
seasonal vegetables sautéed with fermented black garlic

Dessert

White chocolate mousse with raspberry jelly and gold leaf

At midnight

Panettone and Pandoro
Lentil and Cotechino Finger Food