

# New Year's Eve Dinner

Tuesday 31<sup>st</sup> December 2024

## Welcome Aperitif

Gillardeau 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

## First Courses

Egg pasta Cappellaccio stuffed with wild chicory and

Tuma Persa cheese, whipped with hazelnut butter,

rocket 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 vegetable sautéed with fermented black garlic

## Dessert

White chocolate mousse with raspberry jelly and gold leaf

## At Midnight

Panettone and Pandoro

Lentils and Cotechino

## Selection of wines

Berlucchi 61

La Stanza Del Re, Fina

Syrah, Fina

Bichat Champagne

310 € p.p. beverages included





# New Year's Eve Dinner

Des Palmes Neobistrot Restaurant  
Tuesday 31<sup>st</sup> December 2024 - 8:30 pm

The New Year's Eve Dinner at the Grand Hotel et Des Palmes at €310 per person includes a welcome drink, six-course menu, wines and beverages.

Musical accompaniment is provided during the evening, followed by a DJ set.

A deposit of 50% of the rate is required at the time of reservation, non-refundable in the event of cancellation.

The final payment must be provided by 23<sup>rd</sup> December 2024.

In case of cancellation communicated after 23 December 2024, 100% of the paid rate will be retained.

Children aged between 4 and 10 years are entitled to a 50% reduction on New Year's Eve dinner.

Children from 11 years will be charged full price.

*For information and reservations:*

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**Grand Hotel et Des Palmes**

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