

New Year's Eve Dinner

Tuesday 31st 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

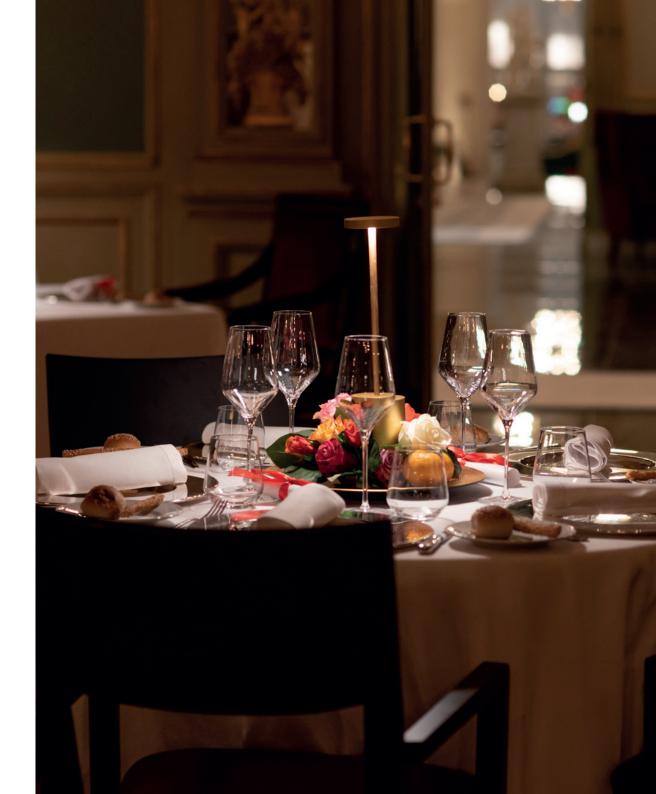
Dessert

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

 $310 \notin p.p.$ beverages included





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Des Palmes Neobistrot Restaurant Tuesday 31st 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 23rd 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: +39 091 804 8800 events@hoteldespalmes.it reservation@hoteldespalmes.it

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