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GIA**

Fin de Año '19

**vincchi**hoteles



# New Year's Eve Menu

*Hotel Vincci Selección La Plantación del Sur*



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## COCKTAIL RECEPTION

Shells with potato and bluefin tuna

Golden salmon

Lobster with vinaigrette, in its shell

Pata negra ham, on its own and with melon

Roasted chops tartar, cured yolk and fire

Salted foie, toasted corn and cherry

Sushi boards


Tree tomato gazpacho, cream and caviar

Creamy toasted sandwich with Comté, truffle and Béarnaise sauce

Stracciatella with Norway lobster in its juice

Mojama, fried almond praline

G.H. Mumm Cordon Rouge Brut Champagne



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## **GALA DINNER**

### **STARTER**

Maremoto (crab, carabinero, scallop and seaweed) and carabinero

### **FISH**

Sea bass, char-grilled leek and truffle meunière

### **MEAT**

Black Angus brownie with pistachios and Pedro Ximenez sherry

### **PRE-DESSERT**

Aperol Spritz, grapefruit and gordal sorbet

### **DESSERT**

New Year of passion, mango and white chocolate

### **WINES**

Domaine Fevre Nathalie & Gilles Chablis white wine


Muga Selección Especial, D.O. Ca Rioja red wine

G.H. Mumm Cordon Rouge Brut Champagne

Celebratory grapes, party bag, free bar, candy bar and DJ

**€275 per person**

**IGIC included**



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## Information and Bookings

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**Hotel Vincci Selección La Plantación del Sur 5\***

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