



NIBBLES AND BUBBLES

APPETIZERS

Guazzetto with Gillardeau Oysters with Rice Drops flavored with Champagne Steamed Lobster Tartare, Peated with Tamarind Cream and Honey Imperial Langoustine with Orange on a Bed of Crispy Vegetables

FIRST COURSE

Franciacorta Risotto Creamed with Parmigiano Reggiano and Black Truffle

SECOND COURSE

Baked Turbot Rack Glazed with Mandarin with Potato and Courgette Millefeuille

Lime and mint sorbet

DESSERTS

Artisan Panettone with Vanilla Cream
Semifreddo with Criollo Cocoa and Bronte Pistachio Crumbs

AT MIDNIGHT ... FINAL TOAST!!!

AND FINALLY...
FOR A GOOD WISH AS TRADITION DICTATES

Lentils and Cotechino Fruit basket



NEW YEAR'S EVE

DECEMBER 31, 2024

GENERAL INFORMATIONS:

DATE: Tuesday 12.31.2024
DINNER TIME: 8:00PM

WINE SELECTION

Welcome aperitif: Champagne aoc Brut Special Cuvée, Bollinger

Selection of wines to match the dishes on the menu, of your choice, one bottle for every two people:

Trento doc Metodo Classico Perlé Brut, Ferrari Lugana doc, Brolettino, Ca' dei Frati Collio doc Sauvignon, Mario Schioppetto 2021 Collio doc Friulano, Borgo Conventi Garda doc Chiaretto Rosa dei Frati, Ca' dei Frati Rosso Di Montalcino, Tenuta Sesta

Glass of Sweet Wine:

Pantelleria Passito Vino Liquoroso doc, Pellegrino

Final toast:

Champagne aoc Brut Special Cuvée, Bollinger

PRICE: 450,00 euro per person

TERMS AND CONDITIONSI:

If you wish to proceed with the booking, advance payment of the total amount will be required, via bank transfer or credit card with a card debit authorization form.

CANCELLATION POLICY:

The dinner is cancelable up to December 23th. In case of late cancellation or no show, the penalty will be equal to the full prepaid amount. Book your table by calling +39 0412770477 or writing to info@locandavivaldi.it.







