

New Year's Eve Menu 2024

We will start at 8:00 pm with:

TASTING APPETIZER

Thin slices of duck breast with sweet and spicy sauce with figs
Soft pie of Pecorino from Pienza flavored with calamint and porcini mushrooms
Knife sliced Fassona beef tartare from Piedmont served with egg mimosa and truffle flakes

RISOTTO

Rice Riserva San Massimo
(rice awarded by "Il Gambero Rosso" magazine as the best carnaroli rice in Italy)
flavored with lemon, soft burrata and Calabrian liquorice powder

STUFFED PASTA

Home made ravioli filled with sea bass and dried tomatoes
on a warm seafood sauce and king prawns

INTERMEDIATE COURSE

Salmon Gravlax marinated with fine herbs
accompanied by goat cheese quenelle and avocado mousse

SORBET

Lemon and sage scented sorbet
with Prosecco from Valdobbiadene DOCG

MEAT

Tender beef fillet on Graham's Port reduction with sweet caramelized onions
served with crunchy potato millefeuille with saffron pistils

DESSERT

Warm bitter chocolate small cake with
homemade passion fruit ice cream and fresh raspberries

WINES:

Chardonnay St. Michael Eppan or Vernaccia di San Gimignano Terruzzi

To celebrate the arrival of the New Year, the Management of the Hotel Bernini Palace
will have the pleasure to offer every table a bottle of
- Franciacorta Brut DOCG "Grande Cuvée Alma Brut" Bellavista -



HOTEL BERNINI PALACE
FIRENZE

Euro 190,00 per person.
Water, wines (1 bottle every 2 people) and coffee included.



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