



HOTEL BERNINI PALACE
FIRENZE

New Year's Eve Menu

The dinner will begin at 8:00 p.m.

Rosé Elegance

Welcome flute: Franciacorta Rosé Extra Brut 'Alma Assemblage 1', Bellavista

Trilogy of Sea and Land Delights

Foie gras with caramelized Certaldo onions, apple cider vinegar and brioche bread
Two-tone vegetable flan with pink chickpeas and rosemary-infused oil
Tuna tartare with green apple and light curry mayonnaise

Harmony of the Sea and Champagne

Riserva San Massimo risotto with lobster, champagne and chives
(awarded by Il Gambero Rosso as Italy's best Carnaroli rice)

Autumn Treasure

Handmade nest of egg taglierini with porcini mushrooms and truffle

Neptune's Luxury

Line-caught sea bass in pistachio and lime crust with imperial prawns
served on warm fennel and liquorice cream

Interlude

Mango, passion fruit and rosemary sorbet

Heart of Tuscany

Crispy beef tournedos wrapped in Colonnata lard with roasted red potatoes
served with a glass of organic Chianti Classico Rocca di Castagnoli

Duo of Sweet Temptations

Cinnamon sablé with lightly spiced chocolate ice cream, raspberry sauce
and pear infused with cloves
Warm chestnut pie with ricotta cream and almond brittle

Wines:

Chardonnay St. Michael Eppan with a floral bouquet
or Vernaccia di San Gimignano Terruzzi with a fresh, mineral finish

To celebrate the arrival of the New Year, the Management of Hotel Bernini Palace
is pleased to offer each table a bottle of
"Alma Assemblage 1" Bellavista Franciacorta DOCG Extra Brut -

€ 220.00 per person.

Water, wines (1 bottle for every 2 guests), and coffee included.