HOTEL BERNINI PALACE
FIRENZE
★★★★★

New Year's Eve Gala Dinner 2026

Dinner will commence at 8:00 pm

THE FIRST TOAST

A glass of Franciacorta Rosé Extra Brut

THE PRELUDE TO THE CELEBRATION

Trilogy of starters

Grouper flan with citrus fruits, accompanied by Maltaise sauce and chives
Warm cannolo filled with potatoes and Parmigiano, creamy egg yolk and truffle shavings
Thin slices of slow-cooked duck breast, accompanied by warm artichokes and mushrooms

THE ESSENCE OF THE SEA

Risotto made with San Massimo Selection rice, pink prawn carpaccio and lemon emulsion
(Recognised by Gambero Rosso magazine as Italy's best Carnaroli rice)

PRECIOUS INTERTWININGS

Fresh pasta pyramids filled with shepherd's ricotta and nettles,
with Parmigiano fondue and traditional balsamic vinegar

NEPTUNE'S TREASURE

Millefeuille of Mediterranean sea bass with pea purée and truffle

MIDNIGHT RED

Mandarin and pomegranate sorbet

THE KING OF THE CELEBRATION

Beef fillet in a buckwheat and maize crust, flavoured with rosemary
and accompanied by porcini mushrooms on a cream of roasted potatoes

A SWEET DUET

Duo of desserts

Vanilla bavarois with dark chocolate from Madagascar and raspberries
Éclair filled with delicate crème diplomate and hazelnut ganache

WINES

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

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

Euro 230 per person