



## ✦ ✦ NEW YEAR'S EVE 2019 ✦ ✦

- ✦ To celebrate and welcome the new year in the best way, Caffè Centrale proposes a special and elegant New Year's Eve menu with a selection of delicious wines from our cellar.
- ✦ You will be absorbed by a welcoming atmosphere, thanks to the music selection created on purpose for the occasion. We look forward to spend with you a beautiful night, waiting for the expected midnight toast!

### THE MENU ✦ ✦

#### WELCOME APERITIF

Macarons with creamed salted codfish

Prawn in tempura with wasabi mayonnaise

Mini cereals burger with salmon and cheese "Troyes aux herbes"

Lime crouton with red prawn, capers dust and cherry tomato

#### APPETIZER

Crispy egg on a purple potato mousse, chanterelles and truffle oil

Medaillon of "cotechino" (typical Christmas Italian dish) on a topinambur cream with lentils of mint fragrance

#### FIRST COURSES

Tortelli with Guinea fowl, ricotta and orange peel, in a Guinea fowl soup and chlorophyll of spinach

Pumpkin dumplings with "taleggio" cheese, nuts and amaretto

#### SECOND COURSES

Duck breast with apples in Teriyaki sauce, croquette of purple potato and lemon thyme

#### DESSERT

Dark chocolate ball with "panettone" mousse, crumble of almonds and pomegranate ice-cream



#### WINES COMBINED

Prosecco DOC Bosco di Gica- Adami

Ribolla Gialla – Jermann

Montepulciano d'Abruzzo- Masciarelli

Valpolicella Ripasso – Cavalchina

Moscato Passito Dindarello- Maculan

