



BRUNELLESCHI  
HOTEL

THE HEART OF FLORENCE

Monday, 31<sup>st</sup> of December 2018  
From 8.30 pm

## *New Year Gala Dinner 2019* **SALONI DELLE FESTE**

**Welcoming toast by the chef with a glass of sparkling wine**

**Grilled scallops, Guacamole  
Puntarelle salad, almond essence**

**Ravioli filled with ricotta and artichokes  
Christmas broccoletti sauce with Bottarga and breadcrumbs**

**Risotto with Red Cow Parmesan aged 36 months  
Smoked duck carpaccio, black truffle velouté sauce**

**Grilled beef tenderloin with creamy cauliflower sauce  
Black cabbage with garlic and rosemary sauce**

**Gianduja mousse served on a liquorice-flavoured biscuit  
Mandarin sauce and star anise**

**Panettone and Pandoro served with hot sauces**

**The indisputable star of New Year's Eve Dinner: Dried Fruit**

**Warm Sfogliatelle pastries**

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Mineral Water  
Still and Sparkling  
Coffee



Minimum reservation required: 2 people

Including beverage:

- a welcoming glass of Spumante Brut classic method, Fèlsina
- Brunello di Montalcino Docg 2013, Tenuta di Sesta one bottle for every 2 people
- Franciacorta Cuvée Royale Docg Montenisa, one bottle for every 2 people for the Midnight toast