

Tuesday, 31 December 2019
From 8.30 pm



BRUNELLESCHI
HOTEL

THE HEART OF FLORENCE

NEW YEAR'S EVE dinner 2020 SALONI DELLE FESTE

Welcoming toast by the Chef with a glass of...

Shrimp wrapped in Senese streaky Bacon, whipped sheep's Ricotta
Crumble with Salina Capers and Orange gelée

Ravioli filled with Ricotta and Lemon
Shellfish ragout, yellow Tomato confit and Marjoram

Risotto with Red Cow Parmesan aged 36 months
Purple Cabbage, Colonnata Lard and Chestnut mousse

Roast Beef sirloin steak served on mountain-grown Potatoes infused with Truffle
Sautéed Christmas Broccoli and aromatic Herb sauce

Hazelnut cream with crisp puffed Cereal wafer
Vanilla and white Chocolate ganache
Chocolate sauce

Artisan Panettone and Pandoro served with hot sauces

The undisputed star of Christmas: dried Fruit

Warm Sfogliatelle pastries

Still and sparkling
mineral water
Coffee

Reservation required for a minimum of 2 people
with the following drinks included:

- a welcoming glass of Spumante Brut metodo classico, Fèlsina
- one bottle of Salco Nobile di Montepulciano DOCG 2016 Salcheto, Toscana for every two people
- a bottle of Franciacorta Cuvée Royale Docg Montenisa for every two people for the midnight toast



Live music with pop & standards musical duo

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