



HOTEL BRUNELLESCHI
THE HEART OF FLORENCE

IL CUORE DEL GUSTO NEL CUORE DI FIRENZE

NEW YEAR'S EVE DINNER 2020

Santa Elisabetta Restaurant

Medallion of Foie gras with Apricots and brioche Bread
Cannolo of black Olives, soft Mugello goat's Cheese and Yuzu gel
Cube of smoked Ricotta, Celery and herring Caviar

Pressed red Shrimp with soft creamy Burrata from Andria
Asetra Caviar and Marradi Chestnuts

Lobster salad with Lime Béarnaise sauce
Cauliflower and Porcini mushrooms

Ricotta and Lemon-stuffed cappelletti with Turnip greens sauce
Mazara del Vallo Scampi, sea Urchin
White Truffle from San Miniato

Fillet of wild Sea Bass with grilled Artichokes
Stewed Shellfish and Crustacean

Dulcey Chocolate cream on Tonka bean Shortbread biscuit
Orange beignet with Yuzu sorbet

Artisan traditional Panettone and Pandoro with cream and hot Chocolate sauce

The undisputed star of Christmas: dried Fruit

Mini temptations



PHILIPPONNAT
CHAMPAGNE

Still or sparkling mineral water
Coffee

Minimum reservation required: 2 people
beverage included:

- a welcoming glass of Cuvée 1522 Grand Cru extra Brut 2009, Philipponnat
- one bottle of Royal Réserve Brut, S.A., Philipponnat, for every two people
- a glass of Blanc Flapi, Maison Vevey Albert, Morgex - with the dessert
- one bottle of Grand Blanc extra Brut 2009, Philipponnat for the midnight toast for every two people