

Thursday, 31st December  
2020  
from 8.30pm



BRUNELLESCHI  
HOTEL

THE HEART OF FLORENCE

## NEW YEAR'S EVE Dinner 2021 THE CELEBRATION HALLS

Bubbles to start with... and the Chef's welcome

Steamed Focaccia, Sweet Butter and... Anchovies

Citrus marinated Salmon Sashimi on Herbed Goat's Cheese,  
Sesame Crackers and Mixed Salad

Tortello filled with Potatoes of the Mugello, Mixed Seafood,  
Scampi, black Cabbage and candied Lemon

Creamy Risotto of Red Cow Parmesan aged for 36 months,  
Winter mushrooms, savory Chestnut pie with hints of Truffle

Grilled Beef Sirloin steak, Potato mash,  
Soft Chicken Liver and berry scented reduction

Noto Almond Mousse, Sicilian Orange Cake,  
Chocolate Crumble and Red Fruits Sauce

Artisan Pandoro and Panettone served with hot sauces

The queen of Christmas celebrations, Dried Fruits

Hot 'Sfogliatelle'

Natural and sparkling  
mineral water  
Espresso coffee

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We accept reservations for minimum 2 people

Drinks included up to:

- one flûte of Spumante Metodo Classico Brut V.S.Q. S.A.  
Azienda Agricola Fèlsina, Tuscany  
60% Sangiovese, 20% Pinot Nero, 20% Chardonnay
- one bottle of Bolgheri Rosso D.O.C. Il Seggio 2017,  
Tenuta Poggio al Tesoro, Cantina Allegrini, Tuscany  
40% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc, 10% Petit Verdot  
for every two people
- one bottle of Franciacorta D.O.C.G. 61 Satén S.A.  
Cantina Berlucchi, Lombardy  
100% Chardonnay  
Every two people for the Midnight Toast



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Live music with pop-soul-jazz duo