

THE VILLA

New Year's Day 2017

1st January 2017

AMUSE BOUCHE

Salmon & Textures of Beetroot

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FIRST COURSE

Jerusalem Artichoke Veloute (v)
scented with black truffle

OR

Wild Mushroom & Truffle Risotto (v)
organic aged aquirello risotto,
wild seasonal mushrooms, fresh seasonal truffles

OR

Calamaretti alla Plancha
quinoa & chorizo stuffing, caviar, ink veloute, sea air

OR

Pressed Duck & Foie Gras Terrine
black pepper poached pear, sauterne gel

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PALATE CLEANSER

Champagne and Tangerine Cleanser

MAIN COURSE

Ribeye of Veal

'lardo di colonnata', potato dauphinoise,
sautéed wild mushrooms, french beans, red wine jus

OR

Duo of Duck

duck breast, braised stuffed leg, sweet potato gratin,
french beans, fig purée, pedro ximenez sherry jus

OR

Fillet of Stone Bass

saffron & potato veloute, prawns, mussels

OR

Soy Braised Beef Cheek

truffled pomme purée, broccoli, carrots

OR

Grilled Vegetable Millefoglie (v)

served with a sesame seed 'grissino' and caprino cheese

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DESSERT

Chocolate Truffle Cake
tuile biscuit, sauce anglaise

OR

Clementine Souffle
chocolate sauce

OR

Lemon Lemon Lemon
lemon curd, pâte brisée, meringue

€65
per person

Children's Menu also available @ €15.00)