

New Year's Eve menu 2024

Amuse bouche

Prawn tempura, fennel, grapes and orange salad

Welcome prosecco

Starters

Fresh Pienza pecorino cheese flan with soft heart, pear carpaccio
and balsamic vinegar sauce

Crispy scallops, purple potato foam and Crete Senesi truffle

First Courses

Pici di Siena flavored with thyme, braised wild boar with Chianti Classico,
officinal herbs and bread crumbs with new oil

Crespella gratinated with Parmigiano Reggiano filled with stewed leeks
and sea bass, artichoke cream

*Wine pairing: Vernaccia di San Gimignano Riserva L'Albereta 2021
Colombaio di Santa Chiara*

Main Courses

Chianina beef roll stuffed with tasty porcini mushrooms and taleggio cheese,
truffle sauce and spinach flan

Octopus tentacle in a kataifi pastry crust, parsley potatoes velouté

Wine pairing: Brunello di Montalcino Lisini 2019 Az. Agr. Lisini

Traditional cotechino cured meat with lentils

Dessert

Whipped cake with diplomatic lemon curd cream, fresh berries,
and vanilla English sauce

Traditional pandoro and panettone and spumante

Dinner starts at 8 p.m

Menu includes water and coffee

Due to organizational reasons it will not possible to modify the menu
even in case of food intolerances