

# NEW YEAR'S EVE MENU

1

## SELECTION OF APPETIZERS

### JEAN DE VILLARE

-Pinot Meunier, Chardonnay (AOC Champagne)-

2

Grilled lobster, citrus coral salad with Creole béarnaise and coffee foam

### ES MUSSOL

-Malvasia con barrica (B.Conde de Suyrot-Mallorca)-

3

Grilled turbot, with creamy sweet potato purée and white asparagus sauce

### CAP ROIG

-Cabernet Sauvignon, Syrah, Mantonegro  
(B.Conde de Suyrot-Mallorca)-

4

Grilled ribeye steak with Périgueux sauce and baked potato  
stuffed with wild mushrooms and black truffle

### SA LLEBRE

-Manto Negro, Cabernet Sauvignon  
(B.Conde de Suyrot-Mallorca)-

5

Rosewater cava, strawberry caviar, and sour apple

6

Pistachio cannoli filled with citrus mousse,  
stracciatella ice cream and roasted plum

### CHÂTEAU FONTAINE SAUTERNES

-Sauvignon Blanc, Sémillon, Muscadelle (Francia-Sauternes)-

PARTY FAVORS · LUCKY GRAPES · CHAMPAGNE

