



# NEW YEAR'S EVE 2019

PIÑA COLADA 2018  
FISH, MEAT AND VEGETARIAN FINGER FOOD (\*)

## APPETIZERS

SEAFOOD AND CRUSTACEANS ASPIC AND MARINATED SALMON  
ON PARSLEY SAUCE (\*) AND ORANGE FROM SICILY (\*)

DUCK LIVER PATÈ SWIRL, ROASTED EGGPLANT MOUSSE (\*)  
AND TROPEA RED ONIONS JAM (\*)

## FIRST DISHES

CRUSTACEANS RISOTTO AND ITS BISQUE

HOME MADE POTATOES (\*) AND RYE GNOCCHETTI (\*) WITH CAULIFLOWER CREAM (\*)  
TRUFFLED 'PECORINO' FROM MOLITERNO SHEEP CHEESE

## MAIN DISHES

SEABASS FILLET 'EN PAPILOTTE' WITH ROASTED POTATOES (\*),  
RED ONIONS (\*) AND 'TAGGIASCHE' OLIVES

## INTERLUDE

TANGERINES SLUSH WITH GRAPPA AND ITS MOUSSE

ROASTED VEAL WITH CITRUS (\*), VEGETABLES 'CAPONATINA' (\*),  
RADISH BUDS (\*) AND QUINCE PRESERVE (\*)

## DESSERT

HOME MADE PISTACHIO NUTS FROM BRONTE BAVARESE  
GUARNISHED WITH EXOTIC FRUITS

## MIDDLE NIGHT WISHES

LENTILS (\*), COTECHINO AND TANGERINES BUFFET

(\*) VEGETABLES AND FRUITS ARE ORGANIC FROM THE "EL TAMISO" FARMERS' COOPERATIVE

## ACCOMPANYING

ORGANIC AND NATURALLY LEAVENED BREAD AND BREADSTICKS  
FROM THE WOOD OVEN, "El Forno di Mira"

# PICK UP THE TIP JAZZ QUARTET

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