

Le Jardin

DINNER New Year's Eve

Canapés

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Milanese puffed rice,
Mini shiso tacos with vegetables

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Langoustine tail cooked in butter,
Lombardy IGP pumpkins roasted in thyme oil,
langoustine bisque and pumpkin foam

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Confit deer agnolotti with black truffle,
redberries twist and cocoa nibs

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Fregola Sarda cooked like a risotto
With wild mushrooms and white truffle oil

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Confit turbot fillet
Glazed carrots with Sicilian orange zest and
preserved mandarin condiment

OR

Bresse chicken breast, Roasted Jerusalem
artichokes, Piedmont hazelnuts,
Perigourdine sauce with black truffle

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Rolled Florence almonds biscuit with citrus,
star anise sorbet

190 Euros

