

New Years Eve Menu

Starters

WELCOME BUFFET

APPETIZER

Veal with whipped Pantelleria capers and Avola almond sauce,
sweet and sour pumpkin, Giarratana red onion and sprouts

Main Dishes

FIRST COURSES

Plin ravioli filled with slow-braised beef, smoked buffalo
mozzarella, sautéed baby spinach and fresh marjoram

Acquerello risotto creamed with Ragusano DOP cheese,
porcini mushrooms, truffle and chestnut powder

MAIN COURSE

Slow-cooked beef tenderloin, seared foie gras,
Marsala wine reduction and lightly smoked artichoke cream

Dessert

Hazelnut cream on black gianduja soil with persimmon sorbet

The chef's cuddles
Panettone at midnight
Lentils and cotechino

Price per menu: EUR 220 – Beverages Excluded

Information and reservations: +39 0942625202 | nhcollectiontaormina@nh-hotels.com



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HOTELS & RESORTS