

New Years Eve Menu

Appetizers

MIDNIGHT IN THE GARDEN

APPETIZER

Ash-baked violet artichoke, Jerusalem artichoke cream
and reduced vegetable jus

Main Dishes

FIRST COURSES

Plin ravioli filled with pumpkin, served with hazelnut butter,
Ribera orange and crunchy amaretti biscuits

Taormina lemon risotto with sour butter, Avola "Pizzuta"
almonds, Salina capers and lemon thyme

MAIN COURSE

Salt-baked celeriac, Nerello Mascalese reduction,
cardoncelli mushrooms and vegetable jus

Dessert

Hazelnut cream on a dark gianduja soil
with persimmon sorbet

The chef's cuddles
Panettone at midnight
Lentils

Price per menu: EUR 220 – Beverages Excluded

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



NH COLLECTION
HOTELS & RESORTS