

# Artistas

Restaurante

## *New Year's Eve Menu 2022*

Dinner of 31<sup>st</sup> of December 2022 at 7pm



### **"Amuse Bouche from the Sea"**

Crispy pillow trilogy (seaweed, oyster and mackerel)



### **"Ocean Petals"**

Petals of scallops Coquilles Saint-Jacques marinated with kaffir lime and coconut, spring onion gel and pomegranate



### **"Extravaganza"**

Duck foie gras Ferrero Rocher with beetroot crumble



### **"Light the Fire"**

Smoked parsnip soup with goat cheese ravioli



### **"Can't Miss the Party"**

Grilled Carabineiro prawn on sepia risotto, garlic couli and coriander foam



### **"Close to the Celebration"**

Mojito sorbet with angostura reduction and sparkling wine



### **"The Wait is Over"**

Pink roasted fillet of black angus beef with avocado stuffed baby potatoes, sautéed romanesco, celeriac purée and truffle hollandaise sauce



### **"Sweet Countdown"**

Violet panna cotta with white chocolate ganache, pistachio earth and amarena ice cream



**Coffee and Chocolate Truffles**  
**Glass of Champagne at Midnight**

8 Course menu, coffee, pralines, glass of champagne at midnight - 165.00€ per person