

Le Jardin

DINNER New Year's Eve

Canapés



Milanese puffed rice
Mini shiso tacos with vegetables



Langoustine tail cooked in butter
Roasted IGP pumpkin from Lombardy with thyme oil,
emulsion of langoustine bisque and pumpkin



Confit venison agnolotti with black truffle shavings,
redcurrant zest, and cocoa nibs



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



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

OR

Bresse chicken supreme
Roasted sunchokes, Piedmont hazelnuts,
Périgourdine sauce with black truffles



Florentine almond biscuit
Rolled with citrus and star anise ice cream

190 Euros

