

New Year's Eve Menu

Glass of Moët & Chandon with citrus pearls

Mini selection of small appetisers: Foie gras with caramelised apple, and lobster with tartar sauce & wasabi pearls

Pan-seared scallops with cauliflower cream, almond crumble and rosé cava air

Mini crispy cannelloni with duck confit, orange and truffle béchamel in filo pastry

Pumpkin velouté with Idiazabal cheese foam and ham crumble

Turbot with basil emulsion, celeriac purée and confit tomato

Aperol Spritz sorbet with pink grapefruit and mixed berries

Beef cheek braised in white wine with rosemary honey and sweet potato purée

Three-chocolate delight.

120€

Includes lucky grapes, party favours and exquisite turrón.

Reservations
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