

Table served aperitif with canapés based on meat, fish and vegetables Flute of Prosecco for the toast of good wishes

The Christmas palette:
Seared scallop with bacon, pumpkin puree and
Cremona glazed fuits
Artichoke stuffed with potatoes, almonds and fresh mint
Poached rabbit marinated with crunchy celery, olives
and Parmesan flakes

Carnaroli rice "Riserva San Massimo" creamed with Castelmagno cheese, black truffle and hazelnuts Home-made ravioli "del plin" with 3 roasted meats, mountain butter, thyme and brown gravy

Traditional capon stuffed with chestnuts, braised escarole and blackberry sauce

Citrus fruit sorbet

Artisanal panettone and pandoro with zabaglione and chocolate cream Coffee

€ 85,00 Per person – VAT and service included wine pairing included