

New Year's Eve Dinner

The last night of the year deserves to be celebrated in style.
This year, choose between two unique settings to welcome the New Year:
Picasso Hall or La Terraza.

Two venues, two specially curated menus for the occasion.
As the clock strikes midnight, the celebration continues with toasts, live
music and **an Open Bar.**



LOCATION	HOURL	PRICE
Salón Picasso La Terraza	8.30 pm	— €300 p.p.

At Salón Picasso

Welcome Cocktail

Black Truffle Velouté

With Parmesan foam

Foie Gras Mi-Cuit Tartlet

With Sauternes jelly and fleur de sel

Ossetra Caviar Blini

With crème fraîche and chives

Starter

Seared Scallop

With cauliflower and saffron velouté,
crispy Iberian pork belly and truffle oil

First Course

Wild Turbot Steamed with Seaweed

Champagne beurre blanc, white asparagus and herring caviar

Palate Cleanser

Lemon & Cava Sorbet

With mint granita

Second Course

Chargrilled Wagyu Striploin

With bone marrow and truffle jus, potato
and foie gras mille-feuille, and spinach with black garlic

Dessert

Valrhona 70% Chocolate Sphere

With hazelnut praline, Bourbon vanilla sauce and gold leaf

Wine Pairing

WHITE	La Charla, Verdejo · Bodegas Vinos del Paseante · D.O. Rueda
RED	Legaris Roble · Bodegas Legaris · D.O. Ribera del Duero
CHAMPAGNE	Assailly Grand Cru · Pinot Noir · Chardonnay

Open Bar · 12:00 AM - 3:00 AM

12:00 - 1:00 am at Salón Picasso

1:00- 3:00 am continues at La

Bodega

* See our *Vegetarian* option on last page

Vegetarian Option

Available in both Salón Picasso and La Terraza

Welcome Cocktail

Beetroot & Raspberry Gazpacho with goat's yoghurt and black olive powder

Avocado & Smoked Tomato Tartare with ponzu gel and crispy nori

Smoked Burrata with confit cherry tomatoes and pistachio pesto

Starter

Tofu & Green Mango Ceviche

With yuzu tiger's milk, cucumber, toasted corn and microgreens

First Course

Slow-Cooked Smoked Aubergine

With vegetable dashi broth, wakame oil, lemon gel and sea foam

Palate Cleanser

Passion Fruit & Ginger Sorbet with Coconut Foam

Second Course

Miso & Orange Blossom Honey Glazed Cauliflower

With smoked sweet potato purée, warm cabbage kimchi and black sesame

Dessert

Deconstructed White Chocolate & Yuzu Coulant

With matcha cream, sake granita and miso caramel