



NEW YEAR'S EVE
dinner



New Year's Eve

Welcome glass of Champagne
served with a smoked salmon taco with tomato jam
and our El Marqués gildas

TO SHARE AT THE TABLE...

00% acorn-fed Iberian ham from the Sierra de Huelva



Golden Mudejar nougat with foie gras and spiced bread

Lobster cream with its medallion and Riofrío caviar

Roasted sea bass with beurre blanc,
pink pepper and roasted baby vegetables

Mandarin and vodka sorbet

Glazed suckling lamb shoulder with rosemary honey
and roasted potatoes

SOMETHING SWEET

Mango parfait, white chocolate sabayon
and matcha tea sponge

Traditional Christmas sweets

Grapes for luck

WINE SELECTION

André Clouet Chalky D.O. Champagne
White wine Viña Caeira on lees D.O. Rías Baixas
Red wine Taberner D.O. V.T. Cádiz
Sweet wine Ximénez Spínola Delicado D.O. Jerez

Water, soft drinks and coffee service included

