



REVEILLON NIGHT 2017

RECEPTION

Mini bruschetta with vegetables with soy sauce's reduction, boconchinos, tomatoes and crispy basil.

Bruschetta of shrimp and prosciutto, arugula and marinated tomatoes.

Mini beef empanadas cut by a knife

Mini smoked ham and mozzarella cheese empanadas.

Packages of spinach and parmesan cheese.

DINNER

STARTER

Prosciutto di Parma flowers, mozzarella pearls, confitted cherry tomatoes and orchard leaves bouquet with tomatoes jam and citric vinaigrette.

MAIN COURSE

Classic grilled loin medallion with Malbec sauce, rosemary scalloped potatoes and vegetable brochette.

*

Ravioli stuffed with Zuca and goat cheese and cream sauce with herbs, aceto balsamico's thread and drops of fresh tomatoes.

DESSERT

Porteño typical dessert tasting:..

Creme caramel homemade custard, cheeses and confitures trilogy, creme-caramel ice cream on orange and cocoa crispy biscuit.

Coffee, tea and petit fours

SWEET TABLE

Jams, candies, pastries, puddings, Madrid's bread, dried fruits

CAKES

Lemon pie, strawberry pie

Chocolate mousse.

Cheese cake.

Apple pie

Rogel

Brownie cake.

Nuts mirror

Assorted ice cream tastes

Variety of sweet sauces

Colored mousse cups

Fruit skewers dipped in chocolate