



**GREAT REVEILLON NIGHT IN TANGO PORTEÑO
DECEMBER 31st, 2018**

We will be waiting for you to farewell the year together

Our proposal for an unforgettable night...

Night development:

- ❖ 08:00pm **Pick up** from different hotels to our restaurant
 - ❖ 08.30pm **Reception**
(Menu is attached)
 - ❖ 09:00pm **Dinner: Starter, Main Course and Dessert**
(Menu is attached)
- Beverages**
DV Catena Cabernet Malbec and DV Catena Chardonnay Chardonnay wines
Bianchi Estrella Extra Brut Champagne
Beer, soft drinks and waters
- ❖ 10:30pm **Tango Show**
 - ❖ 11:30pm **We prepare in order to receive the new year...**
 - ❖ 00:00am **Cheers and Party with Dj. Sweets table and drinks included**
 - ❖ Transfer to return to hotels available since 01.00am (each 30 minutes)

Children between 0 to 3 years old free
Children between 4 to 12 years old 50% discount

Reservations only with pre-paid



REVEILLON NIGHT 2018

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.

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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