



DOLOMIEU RISTORANTE

New Year's Eve 2023

Welcome Aperitif

*Nigiri, Barley, Octopus, Wasabi
Duck Breast, Fermented Plum, Confit Shallot,
Tapioca cracker, Guacamole, Smoked Eel,
Shrimp, Puffed Spaghettone, Lime,
Cauliflower cream, Speck powder, Herring Caviar*

Breton Brut, Puccini, Americano, Froment Griffon 1° Cru

At the Table

TACOS

Venison, Granny Smith, Spruce, Black Truffle, Balsamic Pearls

Trento Doc Cavaliere Nero Rosè Extra Brut (Revi)

LOBSTER

Lobster and Mountain Buffalo Tortelli, Shiitake Gua and Miso Ristretto, Carambola

Riesling 2021 (Tenuta San Leonardo)

OYSTER

Aquerello Riserva Rice, Oyster, Smoked Butter, Hay, Leon Beer, Chamomile

Gewurztraminer Ris. 2020 Magnum (Engel)

IT LOOKS LIKE A ROSSINI

Rendena Breed Fillet, Celeriac, Foie Gras Ice Cream, Frozen Black Truffle

Pivier Ris. 2010 Magnum Merlot (Cesconi)

CHOCOLATE DECLINATION

Crunchy Corn and Coffee, Single Batch Irish Cream, Creamed Arabica Coffee and Whiskey, Gold

Marzemino Doron (Rosi)

Cheers to the New Year 2024

Artisan Panettone and Eggnog

Boiled salami and Lentils

... of auspiciousness

Fiorenzo Perremuto, Chef de Cuisine 2022
Remo Onesto, Maître 2021

Menù Euro 245 Excluding drinks
Wine Pairing at the table Euro 85