



31.12.2025
New Year's Eve

Welcome Entrée by the Chef

Starters

Marinated amberjack, fennel, yogurt sauce,
pan brioche, red currants and oysters

Scallop with prized black truffle, Jerusalem
artichoke in two textures and escarole

First Course

Stuffed buttons with grouper, its saffron broth
made with Palazzo di Varignana saffron,
basil, clams and caviar

Main Course

Quail with quince, ash-baked pumpkin
and Modena IGP Balsamic Vinegar

Pre-dessert

Basil ice cream, pine nut and bergamot cream,
Parmigiano Reggiano cheese crumble

Dessert

Ruby chocolate, raspberry, gold and nougat

To finish

Petite pâtisserie

Palazzo di Varignana artisanal
panettone cake and its sauces

€ 220 per person