



## *Capodanno 2018*

*Regalare emozioni gustative...  
dando vita a buoni sentimenti*

Chef

**Gianni Tarabini**

*Costi Fianu*



*Buon Anno!*

## **Menu for New Year's Eve 2018 at La Preséf**

### **A seasonal way to embark**

Chestnuts, Bitto cheese DOP 2018 and wild must  
Battuta di cervo, (raw tartare-style venison) Jerusalem artichokes,  
caviar from both lake and forest  
Escalope of foie gras, pomegranate, 25 year-aged balsamic vinegar

Dream and Emotion in Tandem

### **Consommé and rice**

Consommé from capon with gnudi (ricotta-cheese dumplings) and porcini mushrooms  
Risotto Campo dell'Oste deliciously creamed with pumpkin from the vegetable plot,  
butter from the dairy and local truffle

### **And furthermore**

Fillet of tender veal cooked long and lovingly at a low temperature,  
served with spinach and artichokes

### **Pre-dessert**

Mantecato (whipped ice cream) al Passito Vertemate dessert wine

### **Inspired sweet**

A truly enchanted forest

Water and coffee

*Cost per person, wines excluded, Euro 150*

*We recommend you reserve in advance*

*The evening is scheduled to begin at 20:00 with a welcoming aperitif*