

**didon.**

New Year's Eve dinner created by **Michel Portos**, a two Michelin star chef and chef of the year in 2012,  
and our chef **Erik Marchesan**

Saturday 31st December 2022



A nine-course menu

Cone stuffed with ricotta, caramelized onion, herbs-infused olive oil



Hummus, octopus, capers, olives, sumac, Luciana shot



Snails skewer, lardo di Colonnata, leeks cream

Scallops' carpaccio, Granny Smith, lovage, lemon, coral sauce



Foie gras ravioli, mushrooms purée, roasted king oyster mushroom, truffle, chicken broth

Grilled sole, ratatouille à la provençale, shellfish sauce



Barbecue grilled quail to share, squash in different textures, truffled jus

Citrus fruits salad with various spices, red beetroot, passion fruit sorbet



Chocolate brownie, pear poached in red wine, mandarin sorbet, Cointreau zabaglione, hot wine shot

*Price per person: 180 euros (not including drinks)*

*1 glass of Champagne Gonet Blanc de Blancs included and plenty of other surprises as well!*