

CIBRÈO

RISTORANTE

2021 New Year's Eve

Cibrèo Welcome Aperitif

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Oysters

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Saffron Tapioca Chips with Whipped Codfish in Mugello Organic Milk

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Chocolate filled with Cibrèo Paté and Maldon Salt Crystal

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Beetroot Carpaccio seasoned with Aged Balsamic Vinegar

New Year's Eve Farewell Dinner

Fresh Raw Shellfish from the Tuscan Archipelago

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Poached Lobster served with Mizuna Salad

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Mashed Potato and Mushroom Soup, Bitter Cocoa and Fine White Truffle

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Crab & Saffron Risotto

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Lasagna with Venison Ragout, Marinated Egg Yolk and Creamy Parmesan Cheese

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Duck Breast, Celeriac Purée, Leek and its Reduction with Grain Mustard

Treats for a Sweet Goodbye

Grape & Sheep Ricotta Cheese Sorbet served with Pistachio Crumble

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Panettone with Custard Selection and Zabaglione

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Bûche de Noël



€250

Wine Pairing: €310