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DECEMBER 31<sup>ST</sup>, 2023

COLD STARTER

Mediterranean carabinero sashimi, yuzu sauce,  
dry miso and Sologne caviar

AOC Savannières

Nicolas Joli Clos de la Coulée de Serrant 2021

HOT STARTER

Genovese-style cappellacci of "kama torro",  
lemon verdelo, pantelleria caper

*"Genovese" is an Italian holiday dish from the Campana region,  
traditionally made with pork and simmered for 24 hours.*

*We offer it with the best part of the tuna for this exceptional dinner.*

Emidio Pepe Trebbiano d'Abruzzo 2019

FISH MAIN COURSE

Chilean sea bass Umami Matsuhisa Style

Rotem & Saouma Châteauneuf-du-Pape Blanc  
Arioso Magnum 2016

MEAT MAIN COURSE

Chicken supreme "Jaune des Landes Label rouge IGP",  
morel yellow wine sauce served with truffle potato pressé

Joseph Drouhin Clos de Vougeot Magnum 2013

AMUSE-BOUCHE

Crabmeat  
and citrus fruit tartlet  
Salmon heart,  
smoked caviar cream  
Confi ratte potato, mushroom,  
and truffle mousseline

CULINARY ANIMATION

Roasted scallops  
with foie gras shavings

**Gala Menu**

AMUSE-BOUCHE

Octopus Yakitori  
Egg with caviar egg  
Piedmont-style carne cruda  
with ponzu and white truffle sauce

Krug Grande Cuvée  
171<sup>eme</sup> Edition

CHEESE

Brillat Savarin truffled  
by MOF master cheesemaker  
Laurent Dubois,  
salad and condiments

PRÉ-DESSERT

Citrus fragrance

DESSERT

Velvet vanilla

Domaine Santo Wine  
Santorini Vin Santo

490€

Menu (water and coffee,  
all other drinks are extra)  
2 glasses of Champagne  
(aperitif and midnight)  
+ 350€ dinner with wine pairings