



DOLOMIEU RISTORANTE

New Year's Eve 2024

Welcome Aperitif

TAPAS FROM THE KITCHEN

Champagne Exclusive Reserve (Nicolas Feuillatte)

At the Table

WAGYU A5

Red Bell Pepper Tartare, Caviar, Yuzu, Hazelnuts

Wairau Reserve Sauvignon Blanc (Saint Clair)

ASTICE BLU (Blue Lobster)

Cappellacci (Stuffed Pasta), Peanuts, Shellfish Emulsion, Ginger, Finger Lime

Gewurztraminer Ris.2020 Magnum (Engel)

RISO (Rise)

Champagne, Sea Urchins, Katsuobushi

Champagne La Reserve Magnum (Palmer)

SELLA DI CERVO CACCIATA (Deer Saddle)

Civet Sauce, Parsnip, Spruce, Confit Shallots, Red Fruits

Villa Gresti 2017 Magnum (San Leonardo)

"PER FINIR....." (To Finish)

Chestnut and Rum Biscuit, Vanilla Bavarois, Redcurrant Sorbet, Orange Tuile

Marzemino Doron (Rosi)

Cheers to the New Year 2025

Artisan Panettone and Zabaione

Cotechino and Lentils

... of auspiciousness

**Menù Euro 285 Excluding drinks
Wine Pairing at the table Euro 95**

**Fiorenzo Perremuto, Chef de Cuisine 2022
Remo Onesto, Maître 2021**