

*Christmas Eve Gala Dinner*

*Seared Red Mullet*

*with crispy tapioca pearls, braised leek, and its purée*

*Semolina-Crusted Salt Cod*

*served with a wild berry reduction, Annureca apple stew, fennel, and sautéed Swiss chard*

*Risotto*

*with candied Sorrento lemon, snapper, and broccoli sauce*

*Tubetoni Pasta*

*with bluefin tuna, orange-marinated Taggiasca olives, and licorice powder*

*Sea Bass Roll*

*with mushrooms, couscous, and cauliflower purée*

*Orange Gelée*

*with almonds and lemon sablé*

*White Chocolate Yule Log*

*with cassis mousse and gel, pistachio crumble, and vanilla macaron*

*Iris Irpinia Falanghina D. O. C. - Cantine Colli di Castelfranci*

*Il Poggio Blanc de Noir Sparkling Wine - Cantine Zenin*

*Still and sparkling water, soft drinks*

*Candlelit Atmosphere and Accompanying DJ Set*