

VIVOOD

BENIMANTELL

NEW YEAR'S EVE 2023

ESPACIO CONTEMPLE

VIVOOD NEW YEAR'S EVE SCHEDULE

19.30	Ballerina performance + Violin concert Time Ceremony
20.30	Gala Dinner
00.00	New Year's Eve chimes
00.15 - 02.00	New Year's Eve Party · DJ

Dress code: attendees are kindly requested to wear a golden item or garment

MENU

Cheese and charcuterie station of the Valley

COCKTAIL APPETIZERS

- Steamed cockles on gin and tonic gelée
- Home-marinated salmon with crème fraîche and flying fish roe
- Dry martini in textures and temperatures
- Oyster n°3 with a coffee, pepper and curry air

APPETIZER AT THE TABLE

Caviar on fine cauliflower cream

STARTERS

- Esgarraet in salad over ripe tomato tremoroso
- Truffle and parmesan ravioli with mushroom and macadamia nut air

MAIN COURSES

- Charcoal-grilled halibut, soft majorero cheese foam, sweet potato purée and green mojo sauce
- Low temperature lamb on fruit chutney, smoked pumpkin puree and crunchy curcuma crust

DESSERTS

- Melon soaked in caipirinha over spiced yoghurt soup and lemon basil sorbet
- Hazelnut sponge cake, milk chocolate sponge, coffee ice-cream and whisky granita

Petit fours

Christmas sweets

Drinks included: water, soft drinks, beer, wine selection, cava, coffee, tea and infusions