

Great VIVOOD
New year's eve

Let us surprise you

VIVOOD NEW YEAR'S EVE PROGRAMME

31st December

19.30 - 20.30 Cocktail and time ceremony
20.30 New year's eve dinner
00.00 VIVOOD countdown
00.05 - 2.00 VIVOOD animation

1st January

8.00 - 11.00 VIVOOD new year's breakfast
9.00 y 10.00 Wellness activity

VI

WELCOME COCKTAIL

Cheese degustation from Callosa

Tomato impregnated with thyme

Salmon marinated at home with crème fraiche and flying fish roe

Cocktail with loquat and mistela in different textures and temperatures

Black pearl" oyster N°3 with cucumber and green apple peel granita with citrus ponzu and its pearl

APPETIZER AT TABLE

Caviar on fine sweetcorn cream

STARTERS

Esgarraet in salad on a quiver of roasted peppers

Truffle and parmesan ravioli with boletus and macadamia nut air

MAIN DISHES

Turbot with Jospier on fennel risotto, tagliatelle and white chocolate air

Glazed suckling pig tartine, fennel and pineapple marmalade, braised shallot, hints of bergamot and crispy kale

DESSERTS

Spiced yoghurt with pink pepper, clove, olive oil and orange

Hazelnut sponge with chocolate textures, coffee ice cream and whisky granita

PETIT FOURS

NEW YEAR'S EVE VIVOOD WINERY

SPARKLING WINES

Cava duc de foix special reserve (DO cava)

Champagne Taittinger brut réserve

Champagne Louis Roederer collection 242

WHITE

Mas de mona (Chandonnay (DO Alicante) - Masos winery

ROSE

Penay del Castellet (Monastrell, DO Alicante) - Masos winery

RED

Pago de los capellanes reserve (Tempranillo, DO Ribera del duro) - Rodero Family

FONDILLÓN

Primitivo quiles (Monstrell, DO Alicante)

BAR OPENING

Pudding Cocktail (Calvados, cognac, egg yolk and cinnamon)