



## **Cardapio de Reveillon**

**31 de Dezembro 2017**

### **Menu**

- Cremoso de caranguejo-gigante e funcho caramelizado com laranja
- Terrine de foie gras com beterraba, maça verde e molho de Porto Vintage
- Carpaccio de vieiras, crocante de aipo, mina salada de brotos e cremoso de avocado e caviar
- Cherne com arroz negro da Amazônia ao fruto do mar, molho de capim limão e tinta de lula
- Tranche de prime rib rotô, mousseline de batata com azeite de trufa, cogumelos silvestres e molho Grand Veneur
- Sorbet de abacaxi e hortelã sobre granita de caipirinha e macaron de maracujá
- Surpresa de chocolate Callebaut, com sorvete de chocolate branco e toque de toranja

### **Bebida**

- Espumante Cave Geisse
- Sauterne
- Chablis Maison Forgeot
- Chateau de Sales Pomerol 2009
- Champagne Tattinger Brut
- Agua, refrigerantes, suco, cerveja
  
- R\$ 1.450,00 + 10%
- Inclui entrada para festa Carioca após 00:00



## **New Year's dinner menu**

**31st December 2017**

### **Menu**

- Creamy of giant crab and fennel caramelized with orange
- Foie gras terrine with beet, green apple and Vintage Porto sauce
- Scallops carpaccio, celery crunch, mini salad of sprouts and creamy avocado and caviar
- Grouper with sea food Amazon black rice, lemon grass sauce and squid ink
- Tranche of prime rib, toffee mashed Baroa potatoes, wild mushrooms and Grand Veneur sauce
- Pineapple and mint sorbet on caipirinha granita and passion fruit macaron
- Surprise of chocolate Callebaut, with white chocolate ice cream and touch of grapefruit

### **Beverage**

- Sparkling wine Cave Geisse
  - Sauterne
  - Chablis Maison Forgeot
  - Chateau de Sales Pomerol 2009
  - Champagne Tattinger Brut
  - Water, soft drink , juice, beer
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- R\$ 1.450,00 + 10%
  - Includes entrance to Carioca party after 00:00