



## *San Silvester Menu 2017/18*

*Canapes / Mini garlic "Pastel de nata" with shrimp, Octopus kebab with sweet potato, Ham sushi with orange gelatin from the Algarve*

### *Appetizer*

*Tartarus crab with celery ball and coriander cocktail*

### *Soup*

*French garlic velvety with toasted almond and truffle oil*

### *Fish dish*

*½ Thermidor gratin Lobster in a bed of pineapple risotto*

### *Between dishes*

*Sorbet of tangerine and basil, sparkling*

### *Meat dish*

*Steer loin "Galego" green asparagus glacé, confit potato and pumpkin, fruit condiment and girolles (mushrooms) beets with balsamic vinegar*

### *Dessert*

*Cream brûlé, with red fruit ice cream and pistachio tile*

*Coffee & petit fours*

### *End of year supper*

*In buffet after 02:00 a.m*

*Hot chocolate, king-cake, green broth with corn bread, table of international cheeses with toasts, fresh fruit and desserts buffet.*

### *Drinks included*

*(White and red wine, mineral waters, soft drinks and beer, champagne and national drinks until 04:00 a.m.*

*Price per person: € 150,00*

ALÍSIOS HOTEL

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