



CASA VILELLA
HOTEL-RESTAURANTE

New Year's Eve Dinner 2019

... Appetizer...

Tartar canape of Galician veal and caviar

... Starter ...

Escalivada (grilled vegetables), Santoña anchovy, basil and dill

Foie, smoked eel and green apple

Crayfish and nougat cream with scallop, Iberian bacon and mushrooms

... Main course ...

Turbot with hedgehog *beurre blanc*, spinach chlorophyll, black Catalan sausage and Williams pear

Crispy suckling pig confit with Vermouth-braised shallots, *mole* (spicy Mexican sauce) and citrus sauce

... Dessert...

Frosted chocolate sponge, passion fruit *ganache*, whisky slush, hazelnut toffee and fresh milk ice cream

New Year's grapes with Billecart-Salmon Brut Réserve Champagne

Neulas (traditional Catalan wafer) and nougats

... Cellar ...

Gran Fuchs de Vidal Brut Nature

Siós Pla de Lladoner 2017, Bodega Costers del Sió

Albet i Noya Col·lecció Syrah 2015

Coffees and teas

Mineral water

135€ per person. VAT Included