



WESTIN[®]
HOTELS & RESORTS

New Year's Day Fine Dining

Quadro Restaurant

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STARTERS

Slow cooked beef salad with Taleggio and walnuts, pomegranate molasses

or

Cream of white onion soup, gruyere croute, truffle oil drizzle

or

Penne tossed in lemon butter with sun dried tomatoes, walnuts and flaked ricotta

or

Spaghetti alla chitarra with leeks and prawns, lobster and prawn essence enhanced with creamed cognac

or

Cured salmon gravadlax, new potato salad with mustard mayo, sweet potato chips, drizzled with avocado oil

MAIN COURSES

Mixed grill of local fish cooked with fresh herbs and pastis served with Mediterranean vegetables, drizzled with lobster oil

or

Salmon supreme crusted with a mushroom duxelles, served over sautéed baby bok-choy & ginger, kombu dashi broth

or

Breast of duck with acacia honey, orange & 5 spice, braised savoy cabbage, star anise jus

or

Grilled fillet of beef, smoked aubergine puree, asparagus & beef essence

DESSERTS

Individual almond and pistachio pithivier, mulled wine poached plums, ricotta and orange blossom ice-cream

or

Baked white chocolate cheesecake, crushed gingerbread, poached berries, lavender ice-cream

Price: Adults: €55.00 per person.

Children 6-12 years, half-price per person.

