

# NEW YEAR'S EVE MENU

December 31st 2018



*GRATINATED SEA URCHIN WITH CAVA*

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*FOIE GRAS WITH CARAMELIZED RICE FROM PALS*

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*CRUNCHY CANNELONNI WITH MUSHROOMS AND SEAFOOD WITH CRABS CREAM*

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*FISH FROM OUR COAST SUPREME WITH SQUID AND SHRIMP FROM PALAMÓS*

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*VEAL MIGNON Tournedo from Girona  
Aromated in Melanosporum Truffle*

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*MINT AND LEMON DIGESTIF*

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*SABLE CAKE. COCONUT, MANGO AND GINGER*

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*PETITS FOURS IN CHOCOLATE TEXTUREN*

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## **CELLAR**

White wine from Emporda DO  
Red wine from Ribera del Duero DO  
Champagne from Reims DO /France  
Mineral waters and coffee

Cotillón, Grapes

Dancing DJ PERE A. until early morning

Price : 180€ per person with beverage /Vat included/

Font family and all staff from Sa Punta wish you

HAPPY NEW YEAR 2019

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