La COVA
RESTAURANT

NEW YEAR'S EVE DINNER MENU

APPETIZER

Smoked salmon puri with creamy cheese

Spoon of tuna tartare with avocado

Smoked picanha bite with foie gras shavings

Oyster with ponzu sauce

Crispy coca flatbread with Iberian ham

STARTER

Lobster bisque with lightly seared queen scallops
confit artichoke, pork jowl veil and coral oil

FISH

Wild sea bass
with fennel-scented beurre blanc, braised celeriac tartare and green oil

MEAT

Braised duck breast
with pears confit in Grenache wine and foie gras cream

DESSERT

70% dark chocolate ganache *with chilled hazelnut praline and crispy wafer*

PETITS FOURS

Assortment of nougat and wafer biscuits

BODEGA

Water, Obsequi white wine, 5 Finques red wine,
Privat Brut Nature Reserva cava, coffee and herbal teas

110€