

VIVOOD

BENIMANTELL

NEW YEAR'S EVE 2024

ESPACIO CONTEMPLE

VIVOOD NEW YEAR'S EVE SCHEDULE

19.30 - 20.20	Cocktail Time Ceremony
20.30	Gala Dinner
23.00	DJ Champagne glass
00.00	New Year's Eve chimes
02.00	End of the Party

MENU

COCKTAIL-STYLE APPETIZERS

Sorlut oyster with cava Marc sorbet

Marinated salmon bonbon with cream cheese, dill and pistachios coated in pineapple gelée

Liquid red prawn croquette stuffed with suquet

Bloody Mary sphere

APPETIZER AT THE TABLE

Caviar on vichyssoise

STARTERS

Cream of boletus and chestnuts with parmesan foam,
crispy iberian ham and a touch of white truffle oil

Cannelloni stuffed with slow-cooked suckling pig
with foie gras sauce and apple in various textures

MAIN COURSES

Sole rib fillet in codium beurre blanc sauce with crispy salicornia

Poularde stuffed with dates, pistachios and cashews
on creamy sweet potato purée and its whisky-infused jus

PRE-DESSERT

Panettone textures

DESSERT

Pavlova with rose meringue, passion fruit cream and red berry coulis

PETIT FOUR

Cinnamon *polvorón* and Baileys truffle

Drinks included: water, soft drinks, beer, wine selection, cava, coffee, tea and infusions