

# PROGRAMME NIGHT OF CANDLES

16th November 2024  
Espacio ConTemple

## PROGRAMME

19.30	Welcome at Espacio ConTemple
19.30 - 20.10	Cocktail <i>black and white</i> in our Centennial Gardens
20.10 - 20.25	Dinner reception. ConTemple Restaurant
20.30	Dinner Tasting Menu Night of Candles   Piano Concert

## TASTING MENU

### APPETIZERS

[Prehistory]

Game consommé made with squab and venison

Wild mushroom mousse with assorted sprouts and flowers on moist pistachio soil

### STARTERS

[Middle Ages · Barbarians]

Venison tartare served on its own marrow, roasted in two stages  
and smoked with rosemary and olive branches

[Contemporary Age · French Revolution]

Millefeuille of foie and apple in various textures with roasted chestnuts

### MAIN DISHES

[Ancient Age · Egypt and the River Nile]

Smoked eel with white asparagus vichyssoise, hints of garum, jowl veil, and caviar

[Baroque]

Pularda stuffed with dates, cashews, and pistachios, whisky demi-glace,  
beer foam, goat cheese soil, cucumber, and crispy Kalamata olive

### PRE DESSERT

[Modern Age · Asia]

Lychee and elderflower sorbet with yuzu and lavender foam

### DESSERT

[End of the Middle Ages - Discovery of America]

Corn sensations

### PETIT FOUR

[Contemporary Age]

Spherified rose foam on red rose

Drinks included: Red and white wine VIVOOD Selection and water