

# the Greenhouse

## New Year's Eve Menu 2021

### Appetizers

Morels stuffed with foie and pine nuts  
Grilled oyster with seaweed butter  
Wagyu "sándwich" with black garlic and oak leaf

### Starter

Christmas stew Japanese style with chestnut and crayfish

### Main courses

Dentex, tamarind chutney and zucchini flower stuffed with macadamia  
Grilled beef, meat juice, creamy smoked cauliflower and candied shallots with thyme

### Pre-dessert

Stilton mochi with ice cider

### Desserts

Almond nougat in textures  
*The Grape*

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**150,00€** (VAT included)

### Cellar:

Mineral water, beer, soft drinks, juices and coffee  
Cava – Sommelier selection  
White wine – Sommelier selection  
Red wine – Sommelier selection

\*Information for people with allergies and intolerances. The property offers a list of ingredients from all the dishes in this menu. In case of doubt, ask us for more information.

**RESERVATIONS:** 608 197 768 / [events@grupopulitzer.com](mailto:events@grupopulitzer.com)

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