



Burle Musica e Burlesque

31ST DECEMBER 22
THE DINNER WILL START AT 7 PM

Menu

ENTRÉE

Pillow crackers with
Duck speck and grape gel
Smoked herring caviar and sour cream
Chestnut hummus

"CHIC-CHETTATA"

Cube of Milanese risotto, marrow sauce, toasted hazelnuts
Double-cooked bao bun with grilled octopus, fiolaro broccoli, anchovies, 'Nduja-style oil,
Marinated mullet carpaccio, leche de tigre, cucumber with wasabi
Crunchy moeca crabs, Treviso late radicchio saor style

STARTER

Hot smoked scallop, caviar,
white chocolate cauliflower cream, crunchy quinoa

FIRST COURSE

Risotto busara style with mantis shrimp, black garlic, anise

MAIN COURSE

Slice of croaker marinated in koji, goose foie gras, fine black truffle,
caviar Hollandaise sauce, chive oil

PRE DESSERT

Lemon, Timut pepper, licorice

DESSERT

Soft caramelized brioche bread with Normandy butter, pecan nuts,
Treviso radicchio, dark chocolate, bourbon vanilla ice cream

Coffee & Small Pastries

AFTER MIDNIGHT

Musetto and Lentils
Cacio&Pepe

Each course will be accompanied by wines selected by our sommeliers

