

MENU GRAN BUFFET

1ST JANUARY 2025







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CHEESE AND CHARCUTERIE CORNER

Selection of local cheeses and cured meats

Bread corner with products from San Patrignano

Homemade breadsticks and "streghette" crackers

THE SAVORY CORNER

Roman focaccia with Bronte pistachio mortadella

Crispy ciabatta with San Daniele prosciutto, honeyed goat cheese, and

lamb's lettuce

"Micchetta" roll with Ariccia porchetta
Pita bread with Valtellina bresaola, 48-month Parmigiano shavings, and
arugula pesto

Club sandwich

Savory pancakes with crispy bacon and fried egg
Hot dogs

Buffalo burger with melted cheddar and caramelized Tropea onion

Whole grain sandwich with orange-infused cheese mousse

and smoked salmon

Semolina sandwich with grilled ham, Valdostana fontina, and cardoncelli mushroom sauce



POLENTA CORNER

Taragna polenta
Whole grain polenta
White pearl polenta
SERVED WITH:

Porcini mushrooms from Alto Savio with wild thyme

Gorgonzola fondue

Butternut pumpkin with rosemary

Sausage ragù

OUR FRESH PASTA CORNER

Traditional lasagna

Cappellaccio with porcini mushrooms, wild thyme, and crispy guanciale chips

MAIN COURSE CORNER

Beef Wellington with jus

Cornmeal crusted wedges

Piccadilly tomatoes with fine herbs

Lightly spicy sautéed turnip greens

DESSERTS

Apple charlotte with Renette apples

Blueberry cheesecake

Black forest cake

Saint-Honoré cake

Caprese cake

Warm apple pie with crème custard

Mille-feuille with Chantilly cream and raspberries

Chocolate crème brûlée

Artisan panettone with assorted toppings



Hayspy First!

