



*New Year's Eve
Dinner*



Suggested Wines

Moët & Chandon Brut Impérial, Epernay-France

Greco di Tufo DOCG "Feudi di San Gregorio", Campania-Italia

Brunello di Montalcino DOCG "Col d'Orcia", Toscana-Italia

Passito di Pantelleria DOC "Cantine Rallo", Sicilia-Italia

prices according to wine list



Appetizers

Smoked salmon on blinis with king prawns and dill cream dressing

Crispy pastry nest with porcini mushrooms and lamb in creamy sauce

Exotic fruit carousel
with forest fruit coulis and coconut powder

Salad of the Day

Festive salad
new salad leaves with avocado, quails' eggs and cherry tomatoes
with Modena balsamic vinegar dressing

Soup

Velouté of crab with poppy seed "sacrestani" pastry twists

Pasta

Crêpe parcel with artichoke hearts and marjoram

Main Courses

"Coral" grilled lobster with Champagne and salmon eggs sauce
served with vegetable mini-timbale and saffron-infused pilaf rice

Baked supreme of turkey with chestnut and apple stuffing
served with mashed potato and Frangipane stuffed zucchini

Woronoff beef fillet
with wholegrain mustard, cream and Brandy sauce
served with French beans bundle, glazed carrot sticks and potato soufflé

Millefeuille of eggplant and smoked cheese
with fresh tomato and basil coulis

Desserts

Chocolate New Year log

Nougat parfait with caramel sauce

"New Year's Eve Ice Cream sundae"
vanilla ice cream sweetened with fructose, mixed fresh fruit and whipped cream

Festive biscuits

Traditional Panettone



MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
All dishes are available slightly salted or unsalted.