

oliveira kitchen's menu
for the
NEW YEARS EVE OF 2024

HORS D'OUVRE

graviola mousse with truffle ball

PROSECCO GIOL SUR LIE, VENETO, ITALY

AMUSE BOUCHE

pear & pecorino acquerello

CHÂTEAU OLLIEUX ROMANIS, CORBIÈRES, FRANCE

ENTREE

'forest floor calamari' curry

BOHEM BY LATÚE, LA MANCHA, SPAIN

PLAT PRINCIPAL

norfolk quail egg, smoked potato mousse, truffle

DAVENPORT'S HORSMONDEN DRY, KENT, ENGLAND

PLAT DE RÉSISTANCE

trumpet royale au poivre

LES PETITES PERDRIX, BERGERAC, FRANCE

ENTREMETS

cupuaçu cheesecake

ZIBIBBO, SICILY, ITALY

LE DESSERT

chocolate porcelain, salted caramel, vanilla bean ice cream

MALBEC DULCE, TUPUNGATO, ARGENTINA