

# Gala Dinner

## Restaurante El Faro

25<sup>th</sup> DECEMBER 2021

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### INDIVIDUAL APPETIZER ON THE TABLE

French Rockefeller Oyster Gratin.

Traditional sirloin Steak Tartar with Calvados and fried quail egg.

Christmas poularde broth with Oloroso wine.

Blinis with sturgeon caviar and fresh butter.

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Tatin of duck Foie gras with pippin apple.

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Turbot in the pan with hake pil pil, sautéed chanterelles and crunchy beef jerky.

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Mango sorbet with brut sparkling wine.

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Crunchy deboned suckling pig with strawberry salad.

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Yule log stuffed with Tahiti vanilla cream with fresh raspberries, blackberries and currants.

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Christmas nougat and sweets.

### CELLAR

Water, national beer, soft drinks.

White wine D.O. Lanzarote “Yaiza”.

White wine D.O. Rueda “Marqués de Riscal Verdejo”.

Red wine D.O. Ribera del Duero “Arzuaga Crianza”.

Red wine D.O. Rioja “Marqués de Riscal Reserva”.

Coffee and tea.

Freixenet Sparkling Barroco Brut Cava.

### RATES / SUPPLEMENTS

For guests on accommodation only, bed & breakfast basis and those not accommodated in the hotel (external).

**145€ per person (Tax not included)**

**For guests on half board or full board basis: 45€ per person (tax not included).**

