

Gala Dinner

Restaurante El Faro

31st DECEMBER 2021

INDIVIDUAL APPETIZER ON THE TABLE

Russian caviar with sour cream and blinis.

Cadoret oyster with lemon spheres.

Cream of mushrooms and Galician spider crab.

Deboned quail drumstick confit with leek and spinach casserole.

King crab and prawn cocktail with exotic fruits and passion fruit pearls.

Pheasant cannelloni with Parmesan cream.

Wild sea bass with creamed salsify, spinach sprouts and pine nuts.

Lemon and mint sorbet with Lanzarote Malvasia wine.

Beef sirloin with charcoal grilled duck foie and mild morel sauce.

Parfait of aged rum, 70% cocoa chocolate cream and caramelized banana with licorice.

Spanish nougat and biscuits.

CELLAR

Water, national beer and soft drinks.

White wine Lanzarote “Yaiza Seco” D.O.

White wine Rueda “Mercedes Eguren Sauvignon Blanc” D.O.

Red wine Ribera del Duero “Emilio Moro Malleolus” D.O.

Red wine Rioja “Viña Ardanza Reserva” D.O.

Coffee and tea.

Champagne Moët & Chandon Brut Imperial (New Year’s Toast).

RATES / SUPPLEMENTS

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

190€ per person (tax not included)

For guests on half board or full board basis: 60€ per person (tax not included).

