2025

Dinner of
NEW YEAR'S

THE MENU

ANTIPASTO
Pumpkin pie on cream of aged cheese Riserva della Val di Fiemme

FIRST COURSES
Carnaroli risotto with purple cabbage extract and Fiemme Valley ricotta quenelle

Buckwheat ravioli stuffed with venison and roe deer accompanied by a vegetable cream soup

SECOND COURSES
Sea bream fillet with thyme and lemon

Lemon and mint sorbet

Deer ribs with storo polenta and Teroldego Riserva reduction

SWEET
Chocolate cake with warm heart on vanilla cream and strawberry tartare

END OF YEAR TOAST

Music by The Voodoovibes

Info and reservations:
baitatonda@clubres.com
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price of €120 per person water included,
drinks and wine excluded under 12 years
old dish of your choice