

A GRAND CELEBRATION

New Year's Eve Dinner

THE JOURNEY @ LAUREL AND BERRY

31.12.2023. / GRAND PARK HOTEL ROVINJ

The Terrine Deli

Pressed foie gras – cranberry and port chutney
Pâté de Campagne – pickled mushrooms
Pressed free-range chicken and
smoked apricot roulade – wholegrain mustard
Veal and pheasant terrine with
cracked pepper and orange
Pressed leeks and mascarpone

Our Charcuterie Counter

Jamon Iberico
San Daniele
Parma ham
Istrian prosciutto
Drniš pršut
Ham cooked in bread
Duck prosciutto
Aged salamis

Condiments

Tea-braised prunes – pickled malvasija raisins –
horseradish – celery mayonnaise – sun-dried tomato –
artichoke pesto – pickled radishes

The Compositions

Carpaccio of scampi – lemon gel, rocket leaves
A board of cheeses – the best of local and
glocal – chutney, figs and celery
Roasted tomatoes, local feta, marjoram pesto
Grilled lettuce hearts, Caesar dressing,
barbecued chicken legs
Young spinach, curd, preserved lemon
Peperonata with spicy sausage
Cucumber, yoghurt, Samobor mustard
Roasted carrots, pomegranate, black garlic
Smoked potato and pancetta
Waldorf bowl with pickled walnuts and roasted grapefruit
The whole pumpkin – roasted, seeds and oil
Home-cured olives season 2023

Add-ons

Salted sunflower seeds, crispy capers,
sun-dried tomato pesto,
thousand island dressing,
sea fennel pickle
Raisin and onion relish

Warmth

Saltimbocca of monkfish – grilled polenta, marsala jus
Braised stuffed squid, tomato minestrone, cured olives
Galantine of pheasant, slow-braised onions,
smoked blackberry jus
Black pork belly, roasted apples, calvados jus
Fricassée of celeriac, goose breast and chestnuts

Carving

Local beef Wellington – orange-braised carrots,
chateaux potatoes, Brussels sprouts with sage, jus

Loveliness

Apple tarte Tatin
Prune, rakija, crumble
Winter berry custard, black pepper meringue
Warm doughnuts – roasted strawberry jam, clotted cream
Chestnut tiramisu
Espresso tart
Bitter chocolate and hazelnut layers
Roasted pear frangipane