



Zeri's New Year's Eve Dinner

GLASS OF PROSECCO

BUTTERNUT SQUASH & THYME CAPPUCCINO

Poppy Seed Bite / Foie Gras & Cashew Nut Mouse

RED LOCAL PRAWN SOUFFLÉ

Half Roasted Shallots / Lime & Cilantro Marinated Bean Sprouts /

Dehydrated Peppered Cherry Tomatoes / Powdered Prawn Shell

OR

PORK CHEEK RAVIOLI "SAUTÉED IN GARLIC & ROSEMARY"

Spinach & Thyme Veloute / Crispy Guanciale / Flame Roasted Blueberries

CREAM OF JERUSALEM ARTICHOKE

Red Onion Powder / Parmesan Croute

PAN ROASTED MILK FED VEAL TENDERLOIN

Celeriac Puree / Potato, Thyme & Gruyere Croquette / Roasted Baby Veg / Port & Thyme Jus

OR

DUO OF BROWN MEAGRE & LOBSTER

Fondant Potato / Broad Bean & Oyster Mushroom Samosa / Scallop & Tarragon Veloute

WHITE CHOCOLATE, PISTACHIO & CARDAMOM TART

Nougat Cream/Mango Ice Cream / Citrus & Chocolate Mint Dust

PETIT FOURS

€79.50
PER PERSON

FREE PARKING AT
PORTOMASO CARPARK

ZERI'S
RESTAURANT