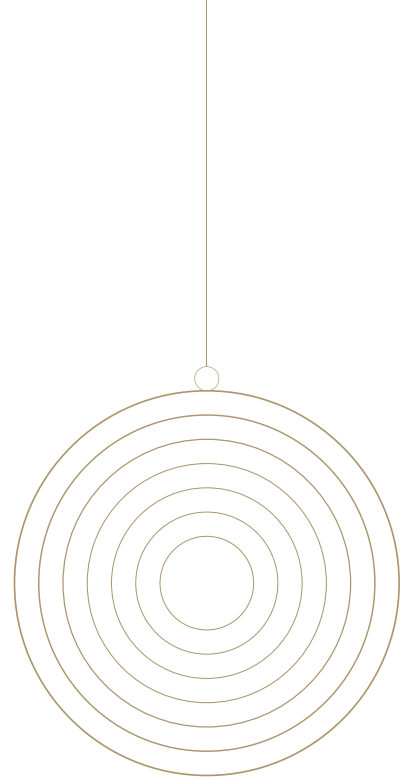
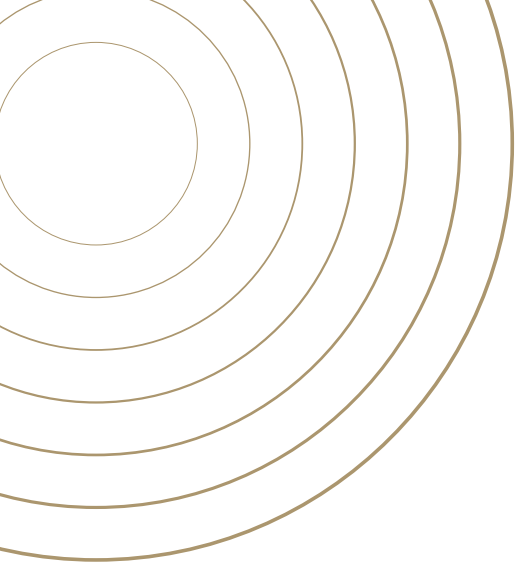
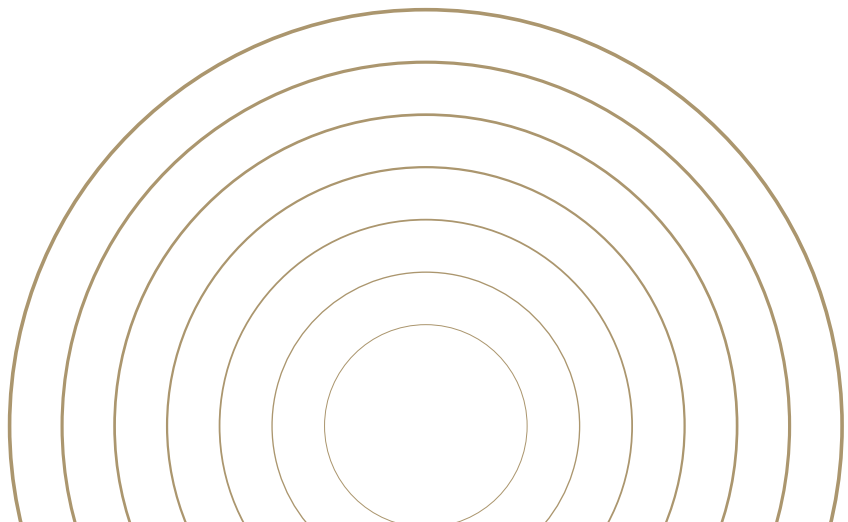




PALAZZO DOGLIO
CAGLIARI



Osteria del Forte New Year's Eve Menu





PALAZZO DOGLIO
CAGLIARI

Amuse Bouche

Oyster with yogurt and radish

Accompanying wine: Oscarì (Cantine Sella & Mosca)

Brioche bread bruschetta with foie gras and red berries

Accompanying wine: Oscarì (Cantine Sella & Mosca)

Appetizer

Seared scallop with saffron leek cream in two textures

Accompanying wine: Oscarì (Cantine Sella & Mosca)

Lobster with almond sabayon, 'nduja panko
bread crumble, and red berry sauce

Accompanying wine: Cerdena (Cantine Argiolas)

First course

Taleggio cheese fagottini with hare ragout and white truffle

Accompanying wine: Cerdena (Cantine Argiolas)

Squid risotto with black cabbage powder and raspberries

Accompanying wine: Cerdena (Cantine Argiolas)

Main course

Red tuna tournedos with shiitake mushrooms, black truffle, and demi-glace

Accompanying wine: Terre Brune (Cantina di Santadi)

Dessert

Nougat semifreddo with chocolate sauce

Accompanying wine: Latinia (Cantina di Santadi)

