

# NEW YEAR'S EVE 2019

## APPETICER

Butter and oil selection

Long-fermentation breads and homemade sourdough

Small crispy bites

## TASTING MENU

Oyster with cauliflower puree and kir royal air

Picanha tataki with boletus puree, herb mustard ice cream and truffle

As a risotto, squid stew in its juice and pepper espelette

Free-range egg yolk, covered with a cream of herbs and bacon, beetroot, cheese and thin slices of tuber melanosporum

Grilled sea bass, clams in green sauce and raifort foam

Lamb shoulder, citrus gnocchi and rocket puree

Pistachio soufflé with caramel ice cream



Reservation: +34 922 839 157 / [Restaurantemelvin@myway-hotels.com](mailto:Restaurantemelvin@myway-hotels.com)

Las Terrazas de Abama

# MELVIN

*Martín Perasategui*

## SPECIALLY SELECTED PAIRING BY OUR SUMMELIER

ANDRÉ CLOUET GRANDE RÉSERVE MÁGNUM

A.O.C. Champagne

Pinot Noir

ENATE DE 234 MÁGNUM 2018

D.O. Somontano

Chardonnay

DEHESA DE LOS CANÓNICOS RESERVA SOLIDEO MÁGNUM 2014

D.O. Ribera del Duero

Tempranillo, Cabernet Sauvignon y Albillo

ITSASMENDI UREZTI

D.O. Bizkaiko Txakolina

Hondarribi Zuri Zerratie

**235 €**