



NEW YEAR'S EVE GRAND GALA DINNER

December 31th 2024 (09:00 pm)

Beginnings

Lime stuffed with foie gras royal, flowers and tamarind
French oyster with Bloody Mary gel and celery tartare
Scarlet shrimps with dill and coral emulsion

Sea and Land Salad

Langoustines with Iberian acorn-cured pork belly
Citrus caviar and a fresh herb salad with sea urchin vichyssoise

Pigeon in Spoonfuls

Clarified broth from the carcasses
Crispy stewed thighs
foie gras and sherry Jerez vinegar bonbon
Poached breast in walnut oil

Into the Sea

Wild bass infused in Mediterranean lobster stock
Crab crown and seaweed gooseneck barnacle

The Taste of the Fields

Suckling pig confit for 24 hours in its own juices roasted in extra virgin olive oil
sweet potato gnocchi
Rum and fresh mint marinated pineapple cubes

Dessert

Red berry mousse

White Wine Azpilicueta Private Collection D.O. Rioja
Red Wine Avelino Vegas 100th Anniversary 2017 D.O. Ribera del Duero
Champagne Mumm Grand Cordon Rosé A.O.C. Champagne

Live musical entertainment during dinner and DJ

Children's playroom

Dress code: Black tie or dark suit

InterContinental Grand New Year's Eve Party
Open bar and DJ from 00:30 to 5:00 am.
San Silvestre Buffet at 2:30 am with delicious sweet and savory
suggestions to continue the night with energy.