



Christmas Eve
at **BENSO**



December 24th Menu

CHEF'S WELCOME

a glass of "Château de Bligny" Champagne

APPETIZERS

Amberjack of seabed in the winter forest

Carpaccio of seared scallops with saffron,
creamy dried broad beans, wild chicory,
burrata mousse and toasted almonds

Grilled cod and artichoke, grass pea and pil pil sauce

FIRST COURSE

Cappelletti filled with prawns
in smoked shellfish broth,
lemongrass and Parmesan peels

SECOND COURSE

Sea bass fillet seared with hazelnut butter,
vanilla and coffee with toasted cauliflower puree
and spinach with butter

DESSERT

Chocolate, coffee and cardamom

"Corrado Parisi" Christmas Panettone



95,00 € per person

Pairing Wines 55 euro per person

For younger guests there will be a small, dedicated menu