

JARÅ  
*Martin Perarogoni*

NEW YEAR'S EVE MENU

## STARTERS

Brioche with caviar Toasted brioche bread, smoked caviar & stracciatella

Martín's Legendary Mille-feuille of foie-gras Smoked eel, foi-gras, spring onions and green apple

Blue Lobster Salpicón Lobster served on a bed of seasonal baby lettuce, dressed with a fine herb vinaigrette and its own sauce

Grilled Scallops (D)(S)

With truffled spring onions and cured cecina cream

Carabinero (S)

Charcoal-grilled with Hollandaise sauce & caviar

## MAIN COURSE

Wagyu tenderloin Charcoal Grilled and served with Perigux sauce, cheese bonbon and fresh truffle.

## TO FINISH

Selection of desserts

AED 4950/ PERSON

Including Dom Perignon Champagne, sommelier selected white and red wine, house spirits, beers, soft drinks, water and coffee / tea