



Katua
ATHENS

New Years Eve Menu





Soup

Jerusalem artichoke soup with mascarpone cream,
carob cracker and fresh herbs

Appetizers

Beef carpaccio with roasted eggplant and black garlic cream, walnut
crumble, lemon Gruyère flakes and aged Xérès vinegar

Lobster and king crab tartlet with fresh black truffles
and green apple gel

Salad

Baby leaf salad with foie gras, aged cheddar with cranberries, mustard
Crostini, roasted pistachios and Samos wine dressing

Main Course

French rack of lamb with chestnut and parsnip purée,
sautéed asparagus, roasted baby carrots and Xinomavro red
wine sauce

or

White grouper fillet with split pea cream, sautéed salsify and king
scallops sauce with Moscato D'Asti

Dessert

Caramelized chestnut financier, white chocolate montée infused with
Diplomatico rum, dark chocolate namelaka, raspberry coulis and
champagne dressing