FINGER'S

NEW YEAR'S EVE 2024

MENU

Welcome

EDAMAME & BREADSTICKS
Steamed edamame and homemade breadsticks

EBITEN SBAGLIATO
Tempura shrimp wrapped in salmon, served with gazpacho sauce

Starters

STARTER DUO

KING CRAB SHISO TEN
Alaskan king crab Catalan-style salad, served on a basil leaf

TAKOFUMI IKURA
Smoked octopus with trout roe, served in a crispy basket

TARTARE FINGER'S
Amberjack, scallop, butterfish and sea bass on a bed of rice, topped with ponzu pearls

Mains

SOBA MATCHA
Matcha buckwheat noodles in a soy and dashi broth, with clams, tempura flakes, wakame and togarashi

SOZUI YAKINIKU SHIITAKE
Miso and saffron risotto with shiitake mushrooms and strips of beef, finished with yakiniku sauce and brown stock

Sushi mix

ABURI TORO
Roll filled with cucumber and avocado, wrapped in Balfegó bluefin tuna belly, with masago rice

GIÒ HOTATE
Hokkaido scallop gunkan

AMBERJACK NIGIRI
Amberjack nigiri with yuzu and jalapeño

Second course

MAGURO TATAKI
Chargrilled Balfegó bluefin tuna, served with a wok of seasonal vegetables.

Dessert

Panettone and pandoro served with Finger's sauce

MIDNIGHT

FIREWORKS & NEW YEAR'S TOAST
A glass of sparkling wine to celebrate the New Year

THE TRADITIONAL ONE
Cotechino gyoza on a bed of lentil cream

Choose your preferred option

SILVER
Dinner menù
150€

SILVER MUSIC
Dinner menù
& Afterdinner
2 drinks included
180€

GOLD
Dinner menù
& Billecart Salmon
Réserve Brut
200€

GOLD MUSIC
Dinner menù,
Billecart Salmon
Réserve Brut
& Afterdinner
2 drinks included
210€