NEW YEAR'S EVE GALA
ARISTOTELIS DIVANIS HALL
31.12.2025

Amuse bouche and Welcome drink
Salmon on "rice pillow", wakame and yuzu

Corner with a variety of freshly baked breads

To start with

Sushi varieties (maki and nigiri)

Sea-food choices of, smoked Scottish Salmon with mandarin cream, oysters with lemon jell and chimichurri, marinated shrimp with Florina pepper coulis and gremolata

Yellowfin tuna tataki with wafu dressing and sesame kimchi

Iberian ham 'Bellota Pata Negra' with 'Pico de Gallo' and bruschetta

Parma prosciutto with cantaloupe melon, baked pineapple with honey & aged balsamic

Assortment of Greek and International cheeses with lemon jam and grilled quince

Waldorf salad with blue crab and walnuts

Royal quinoa with shrimp, kale, tomato, pomegranate, onion and parsley

Baby spinach with crispy prosciutto, baked pear, corn, parmesan cheese, croutons and forest fruit sauce

Grilled eggplant with Chios mastelo cheese, colorful cherry tomatoes, coriander and pine nuts

Snow peas with pomegranate seeds, Brussels sprouts & lemon vinaigrette

Lobster bisque with Kozani saffron

Beef "consommé" with winter vegetables

Morels and sweet pumpkin tart

Main dishes

Sautéed scallops with Jerusalem artichoke cream & mandarin vinaigrette

Crawfish tails with Prespa beans, pumpkin bisque, apple and smoked pancetta

Dover sole with spinach puree and citrus sauce

Black angus beef tagliata with chimichurri and baked roots

Slow-roasted lamb shoulder on vine stems

Pork filet with roasted celeriac and egg & lemon sauce

Country noodles with slow-cooked rooster bolognaise

Risotto with green asparagus, ginger and lime

SIDE DISHES

Roasted sweet potatoes with black oak honey & thyme

Grilled baby vegetables with bok choy and king oysters

Rice noodles with vegetables, soy sauce and ginger

Roasted roots, parsnip, celeriac, Jerusalem artichoke, colorful beets with thyme, forest fruits, herbs & balsamic

Carving station

Roasted suckling pig with mustard
Roasted Charolais beef Filet
Sauces,béarnaise, apple and pepper

Desserts

Mont Blanc log
Crème brulée lime
Saint Honoré
Aegina pistachio's macaron
Byzantine
Lemon pie
Chocolate walnut pie
Chocolate shots
White chocolate mousse with blueberries
Pops Ferrero
Traditional Greek sweets
Seasonal fresh fruit slices
Melomakarona and kourabiedes
Vasilopita