

NEW YEAR'S 2024 AT

# nabos

BRASSERIE

## NEW YEAR'S EVE DINNER

FIRST

### CRISPY VÄSTERBOTTEN FRITTERS

*Goat cheese cream, roasted hazelnuts, marinated raisins, winter apple*

SECOND

### CREAMY JERUSALEM ARTICHOKE SOUP

*Seared scallop, whitefish roe, parmesan crisp, freshly grated truffle*

Vegetarian

*Creamy Jerusalem artichoke soup with confit porcini mushrooms, black garlic cream, parmesan crisp*

THIRD

### PEPPER-SEARED BEEF TENDERLOIN

*Oyster mushrooms, foie gras velouté, baked tomatoes, haricots verts, fondant potatoes*

Vegetarian

*Butter-baked cauliflower "à la Polonaise" with roasted hazelnuts, browned butter, grated egg yolk, parsley cream, and white wine sauce with truffle*

FOURTH

### NABO'S MELTING CHOCOLATE BALL

*Diplomat cream, caramelized almonds, chocolate brownie, vanilla ice cream, salted cognac, and caramel sauce*

FIRST  
SEATING  
795

SECOND  
SEATING  
950

## DRINK PACKAGE

495

### CHAMPAGNE BRUT RÉSERVE EXCLUSIVE

NICOLAS FEUILLATTE  
*Champagne, France*

### BRAMITO DELLA SALA

MARCHESI ANTINORI  
*Chardonnay, Umbrien, Italy*

### LIMITED RELEASE SYRAH

BLACK STALLION WINERY  
*Syrah, California, USA*

AFTER-DINNER DRINK

### ESPRESSO MARTINI

*Vodka, coffee liqueur, espresso*

165

