



LA TOSCA

Christmas Gala



HIO costa adeje palace



Menu

**Crispy smoked swordfish with gorgonzola foam
and spiced blanquilla pear cream**

**Intense broth with cured beef tartare
and palo santo-infused egg yolk**

**Seabass fillet, rosé sauce, leafy vegetable and foie gras
cannelloni, topped with a spiced potato cylinder**

SORBET FIREPLACE BY NOEL

**(Pink peppercorn, orange, cardamom, cinnamon whiskey,
lemon, apple, and nutmeg)**

**Confit suckling pig in its juices, peach compote, toasted butter
sauce, and crunchy dried fruit topping**

**White chocolate mousse sphere filled with black cherry,
toasted almond croquant, finished with purple velvet texture**

Drinks

Red wine: Celeste Crianza

White wine : Viña Sol

Rosé Wine : Torres de Casta

Cava



Merry Christmas