

# CHRISTMAS GALA 2024

## RESTAURANTE EL JABLE

### APPETIZERS

#### COLD

##### ASSORTED MINI VERRINES

(Cheese mousse, sundried tomato mousse, salmon tartar)

##### THE BONBONS

(Goat cheese, foie with chocolate, wild strawberry)

##### ASSORTED TRADITIONAL CANAPÉS

##### SOUPS AND CREAMS

White asparagus velouté with red pesto emulsion

Portobello mushroom cream with caramelized bacon

Mussel cream with Montiel aromas

Light chestnut soup with poultry

##### STARTERS (COLD BUFFET)

Verrines of king crab with mango sauce

Verrines of cured duck with pomegranate

Verrines of Reblochon cheese, caramelized figs, and spicy

Verrines of microgreens, purple potatoes, and confit shim

Cod salad with roasted piquillo peppers in dill oil

Citrus salad with foie gras shavings and demi-sel chocolat

Lobster salad with tarragon mayonnaise and Canary botai

##### THE OCTOPUS STATION

Traditional Galician octopus

Garlic octopus

Grilled octopus tentacles

Octopus croquettes

Octopus salpicón (seafood salad)

##### COLD BUFFET

Faux salmon brandade with mango essence

Beetroot mousse with Idiazabal cheese, walnuts, and Jabu

Mirepoix of poultry with avocado and thyme vinaigrette

Boiled prawns

##### BAKERY

Assorted mini pitas

Assorted mini bagels

Mini cheeseburgers

##### POULTRY (HOT BUFFET)

Guinea fowl leg stuffed with mushrooms and cured meats

Chicken supreme with foie, dried apricots, and pine nuts

Fresh spinach and roasted peaches

Mini potato gratin with truffle

##### MEATS (HOT BUFFET)

Lamb carillon, roasted onion tofee and leek crisp

Pork in its own juices

Veal tournedo with truffled boletus sauce

Broccoli, apple and cherry tricolore

Rustic sautéed

Mushroom and artichoke blossom

Potatoes in green sauce and quail eggs

##### FISH

Hake on a skewer on roasted peppers and saffron veloute

Monkfish and prawn romescada

Roast red snapper supreme with roast french fries and béarnaise sauce

##### FISH SHOW COOKING

Fillet of sea bream

Fillet of sea bass

Crispy vegetable mirepoix with blueberries

Zucchini, carrot and beetroot pappardelle

Asparagus musseline with parmesan cheese

Truffled sweet potato purée

##### LA TRATTORIA

Green lacy hearts, beetroot sauce

Roast leg canarioni, broccoli pesto sauce

Hearts di parma, peperonata sauce

Fish and seafood hearts, smoked sauce

Quail flambéed with sauterne, stuffed with grapes in their juice

##### MINI

Mini aubergine

Mini carrots

Waffle potatoes

Leeks

Mini courgette

Sautéed vegetables with a light almond sauce

Osemary stewed potatoes with txacoli

## CARVING STATION

Leg of veal  
Suckling pig  
Stuffed turkey

## SAUCES

Cherry sauce with Pedro Ximénez  
Veal jus  
Café de Paris sauce  
Périgord sauce  
Castilian sauce  
5-Berry sauce

## CHEESES (CUTTING STATION 1)

Mini goat cheese platter  
Reblochon fruitier from Savoie  
Tête de Moine cheese  
12-month Comté cheese  
Pepper-crusted goat cheese log  
Almond-coated goat cheese log  
Banon raw milk cheese  
Accompaniments  
Raspberry and thyme preserve  
Guava paste  
Fig jam with walnuts

## HOT CHEESE STATION

Raclette  
Cheese fondue  
Provolone Cheese  
Dolce  
Picante

## COLD CUTS (CUTTING STATION 2)

Cured Sausages  
Herb fuet  
Paprika fuet  
Pepper fuet  
Garlic fuet  
Mini fuet sticks  
  
Italian Cold Cuts  
Bresaola  
Coppa  
Spicy Napoli sausage  
Spianata Romana salami  
Italian speck

## GAME MEATS

Venison chorizo  
Venison terrine  
Wild boar salchichón

## FOIE GRAS

Champagne foie mousse  
Duck foie gras with Granny Smith apple and Calvados  
Pigeon terrine with duck foie gras and cherries  
Duck foie terrine with Espelette pepper  
Foie terrine with beef shank  
Vineyard-style foie gras with chestnuts

## ROASTS (HOT BUFFET)

Truffled Christmas turkey  
Roast capon with truffle medallion and duck mousse  
Chicken with foie mousse  
Suckling pig with prunes and peaches

## WOK STATION

Squid in its ink  
Porcini mushrooms with Iberian ham  
Foie and apple  
Blood sausage and pine nuts

## DESSERTS

Yule Logs  
Mascarpone cream log with cherry and 70% chocolate  
Salted caramel log with Williams pear in syrup  
Tribute log  
Voluptuous passion log

## CHOCOLATE ECRINS

Milk chocolate with almonds and hazelnuts  
Crème caramel with toasted nuts  
White chocolate with strawberry, raspberry, and pistachio  
Pearl ecrin with red fruits, yuzu, and bergamot

## IRRESISTIBLE

Caramel delight  
Citrus sable  
Mango and coconut sable  
Red fruit cheesecake  
Mignardises and Nougat  
Petit four tower  
Mini macaron tray  
Assorted chocolates

