

GALA DE FIN DE AÑO 2024

RESTAURANTE EL JABLE



COLD APPETIZERS

Selection of savory bites including scallops, foie with cheese and salmon, and assorted canapés.

HOT APPETIZERS

Iberian ham croquettes.

SOUPS AND CREAMS

Spicy shrimp soup, white garlic pear soup with pine nuts and chervil oil, capon cream with sautéed boletus and truffle, pumpkin cream with coconut and cilantro emulsion. All soups are served with toppings.

CHEESE (COLD BUFFET)

Sheep cheese with rosemary, aged pure sheep cheese with boletus, Stilton blue cheese with Porto D.O.P, brie with truffle, Morbier D.O.P, gorgonzola with cava, Pata de Mulo, mountain gray goat cheese.

MACARONS

Norwegian smoked salmon macarons, red king crab macarons, foie macarons, Idiazabal macarons.

VERRINES

Foie ganache with raspberry gazpacho and cavia with lime and lobster medallion, toasted corn sa chicken and chili sauce.

STARTERS

Burrata salad with colorful cherry tomatoes, green salad with persimmon, pomegranate, and cured avocado, dragon fruit, and Granny Smith apple.

FISH TERRINES

Crab and avocado pudding, three-crustacean pudding, trout crumble terrine with almonds, scallop pudding with champagne.

BAKERY CORNER

Mini bao buns with fillings including beef tonkatsu, paprika chicken, vegetable with tiger's milk, braised beef cheek with kimchi sauce.

SEAFOOD (HOT BUFFET)

Scallops stuffed with Galician queen scallops, clams in Brazilian spicy sauce, cockle stew in green cachaça sauce, razor clams with paprika and lime rub.

MEAT (HOT BUFFET)

Beef cheeks with bourbon and cinnamon aroma, veal stew with acaia, Iberian tataki with mustard and acorn sauce, vegetable crumble, Anette potatoes, mashed potato and sweet potato with pumpkin seeds, vegetable bundles.

Lamb shank lacquered with cashew crust (single portion).

FISH (HOT BUFFET)

Brazilian grouper moqueca, gilthead bream with olive paste, pesto, and Chaumes cheese, Venetian snapper fillet.

VEGETABLES

Glazed zucchini, sautéed shiitake mushrooms, Pont Neuf glazed carrots, green beans with Starkin red apple.

Sole paupiette with pure sheep cheese and black garlic, hake paupiette with fresh green vegetables, Norwegian salmon paupiette with sorrel sauce, curry mussels, clams and prawns in garlic sauce, assorted clams with ginger, pesto scallops.

Knuckle coulant with wild mushrooms (single portion).

SHOW COOKING

Iberian lagarto, Iberian pluma, pheasant supreme, sautéed mushrooms with pineapple and Arehucas rum, potato waffle with Emmental, sautéed vegetables and figs in tajine style, turbot steak, line-caught hake fillet, prawns.

Winter sauté with cranberries, Ipiranga mushrooms, cassava log with huancaína sauce, grilled vegetables with piquillo pepper pesto.

CARVINGS

Salmon, lamb leg, beef tenderloin with sauces including saffron from La Mancha, garlic confit and pepper, mojo rojo picón, hunter's sauce, Spanish sauce, sherry sauce, romesco sauce.

VICOLO DEL CARNEVALE FOR KIDS

Mini brioche with foie and mango, Venetian mini lasagna, cones of fried fish, chicken, and luxe potatoes, mini hot dogs with mustard, mini panini, Galileo mini burgers.

ICE ISLAND

Lobsters, juniper-marinated salmon, assorted caviars and roe, blinis, salmon with seaweed and wasabi, salmon with dill, gold bar salmon, citrus salmon, soy and spice, salmon, smoked

CUTTING II

Iberian ham, León cured beef, natural casing sobrasada, Iberian salchichón, Iberian chorizo, Iberian morcón, Iberian loin, Iberian morcilla, assorted breads, tomaquet, assorted oils and salts.

SHOW COOKING WOK

Gyoza station featuring chicken gyoza, vegetable gyoza, quinoa pink gyoza, shrimp gyoza, duck gyoza. Sauces include teriyaki, sweet and sour, Sakura loin sauce, soy and honey.

TOWERS

Mini spinach cones stuffed with txangurro, mini tomato cones with sweet morcilla, mini charcoal cones with Cantabrian anchovies, tartlets with black pork, tartlets with oxtail.

DESSERTS

Carnival Shots featuring Pavé Brasileiro from Brazil, Cassata Imperial from Venice, Prince Albert from Tenerife, mango arequipe from Barranquilla, Colombia.

VISUAL GEOMETRY

featuring vanilla and almond macarons with salted butter caramel, chocolate macarons with ganache and chocolate fondant, black chocolate sphere with fleur de sel, chocolate cube with crunchy almond center

BARCOSI

Barcosi square tartlets with flavors including yuzu, hazelnut and a touch of wasabi, bramble fruit and violet, Madagascar chocolate with winter passion, carrot cake with sweet potato and saffron flower.

Petits Fours Passion Chocolat featuring a tower of sweet cones and marzipan.

