



CRISTALLO
RESORT & SPA
CORTINA D' AMPEZZO

THE
LUXURY
COLLECTION



CHRISTMAS EVE

AT CRISTALLO

24TH DECEMBER 2018 – 08.00 p.m.

CHRISTMAS EVE

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DINNER

Il Gazebo Restaurant – 08.00 p.m.

Carpaccio of swordfish marinated in orange fruit and lemongrass with sliced cucumber in osmosis, aromatic herbs sour cream and violet potato chips

Creamed salted codfish on garlic bagna cauda sauce and thyme-scented crunchy vegetables

Cappellacci pasta filled with Parmigiana cream on burrata cheese, caramelized cherry tomato, fried aubergine and lemon zest

Seared salmon turban set on vegetables tagliatelle pasta with sweet and sour apple vinegar and verbena reduced cream

Raspberries variation with mousse, sorbet and coulis

Typical Christmas Panettone and petit four



€ 110,00 pp

White and Red wine paring
from our cellar

**For info and reservations +39 0436 88 11 11
or info@cristallo.it**



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CHRISTMAS
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25TH DECEMBER 2018, 12.30 p.m.

CHRISTMAS

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25TH DECEMBER 2018, 12.30 p.m.

LUNCH

Appetizer

Finely sliced beef carpaccio
marinated with juniper sauce, red currant fluid gel,
rocket salad and local cheese shavings

€ 26.00

First Course

Homemade tortellini cooked in capon and
beef broth with parisienne vegetables

€ 27.00

Main Course

Beef stew with red wine Valpolicella reduction
and spices set on white thick polenta
made with maize flour

€ 38.00

Dessert

Banoffee with cooked caramelized milk,
cream and banana crumble curd tart

€ 14.00

Complete menu

€ 90,00 pp

Beverage not included

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NEW YEAR'S EVE

AT CRISTALLO

31ST DECEMBER 2018 – 08.30 p.m.

NEW YEAR'S EVE

AT CRISTALLO

31ST DECEMBER 2018 - 08.30 p.m.

APERITIF

La Veranda Restaurant - 08.30 p.m.

Standing buffet with
Champagne, oysters and raw red prawns

DINNER

Veranda & Gazebo Restaurant - 09.00 p.m.

Tartare of salmon gravlax marinated with red turnips,
crunchy vegetables seasoned with dill dressing and lime,
horseradish panna cotta and salmon roe

Vialone nano risotto creamed in saffron
with deer ragout, hazelnut tuile and
red wine Valpolicella reduction

Pumpkin flan and sweet potato with
Parmesan fondue and black truffle

Layers of sea scallops filled with mozzarella cheese
and anchovies paste coated with panko bread set on
broccoli cream and tips with anchovy essence,
candid cherry tomato and parsley sponge

Bergamot and verbena sorbet

Slow cooked and then roasted veal fillet with
carrot and ginger cream, braised radicchio
chicory and toasted hazelnuts

Passion fruit mousse and coulis with almonds
crumble and raspberries sorbet

Petit four

AFTER MIDNIGHT

Panettone and pandoro

€ 550,00 pp

Beverage included, excluded the sparkling
wine or champagne for midnight cheer

€ 90,00 pp

Kids menu (3/11 years)

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