

# NEW YEAR'S EVE MENU

## APÉRITIF

Foie gras, oysters and prawns  
(1,2,3,5,7,A)

## CAVIAR AND CRABE

Brown crab rillette with green apple, curry and crispy rye bread  
(1,2,3,4,5)

## AMBERJACK CRUDO

Mandarin broth, candied kumquats and avocado  
(4)

## SEA BASS AND LANGOUSTINE

Pumpkin ravioli with goat cheese, Thai basil,  
Shellfish jus with Satay spices  
(A,1,2,3,4,5,7)

## HERENS BEEF TENDERLOIN

Celeriac and truffle in puff pastry crust,  
Morel and watercress jus  
(A,1,3,5)

## FROZEN PASSION FRUIT

Orange/Campari sorbet, Italian meringue  
(A,3)

## CHOCOLATE-MANGO DOME

72% Venezuelan dark chocolate mousse, Mango/Kaffir sorbet,  
Genepi jelly, cocoa streusel  
(A,1,3,5,7)

CHF 795 per person  
CHF 220 per child (4 - 12 yrs old)  
7:00PM Welcome Cocktail  
8:00PM Dinner

## W VERBIER

Rue de Médran 70 - 1936 Verbier  
T. +41 27 472 88 88 - E. [bf.wverbier@whotels.com](mailto:bf.wverbier@whotels.com)

### Allergens:

1. Gluten – 2. Crustaceans – 3. Egg – 4. Fish – 5. Dairy – 6. Mollusks – 7. Nuts