LA SOCIEDAD
GASTRONOMIKA
de Eneko Atxa

NEW YEAR'S EVE

APPETIZERS

Homemade Brioche
Mushroom Butter

♦♦♦

Nori and Roe
Sea Vermouth
Sea Urchin
Tuna Tart and Caviar

♦♦♦

Lemongrass
Oyster and Tomato Below Zero
Spider Crab
Roasted and Shelled Lobster, "Gilda Tartare"
and Olive and Piparra Lactic Foam

♦♦♦

Kokotxas in Pil-pil Sauce

♦♦♦

Roast Squab, Boneless,
with Seasonal Vegetables and Giblets

DESSERTS

Day-old Bread Ice Cream
Chocolate, Banana and Caviar
Coffee, Milk, and Caramel Textures
Petit Fours
"Lucky Grapes"

PAIRING

FRANCE / CHAMPAGNE
Dom Pérignon, Vintage, Brut 2015

GALICIA / VALDEORRAS
Rafael Palacios, As Sortes, Magnum 2024

FRANCE / BOURGOGNE
Bachey-Legros Chassagne-Montrachet 1er Cru Morgeot 2023

RIOJA / LA RIOJA
Muga, Prado Enea 2019

PAÍS VASCO / BIZKAIKO TXAKOLINA
Itsasmendi Urezti Vendimia Tardía 2022

585€

Gala dinner with musical entertainment.
Price per person. Pairing included. VAT included.
In case of food allergies or intolerances, kindly ask our staff.
Reservations: lasociedad@mercermadrid.com · T. +34 910 035 227