

Ferragosto

GALA BUFFET



15.08.2022 | FROM 7.30 PM

GRAND HOTEL BRISTOL

STARTERS' ISLAND

Cuttlefish and prawns in a Mediterranean salad
Liver paté mousse with whipped butter
Veal magatello marinated with three peppers,
crème fraiche
Seared salmon cube with black sesame
and pink grapefruit mayonnaise sauce
Smoked swordfish rolls with vegetable brunoise
Scallops au gratin with rustic breadcrumbs

COLD CUTS ISLAND

Ham from Val Vigezzo "in Bellavista"
Ossola Mocetta ham, Ossola bacon
Cubes of mortadella en Bellevue
Lonzino lightly smoked
Salami, Variety of local salami
Finocchiona, Black bread bruschetta
with Colonnata lard

VEGETERIAN ISLAND

Guacamole and strawberries
Goat mousse with pink pepper
Composition of Greek salad in glass
Aubergine flan, cherry tomato coulis
Duncan of zucchini and cream of tofu

FIRST COURSES

Sardinian Fregola pasta with seafood
Orecchiette with yellow and red cherry tomatoes and
sheep- ricotta flakes
Oriental basmati rice
Glass of watermelon gazpacho with croutons
Rustic lentil soup

SECOND COURSES

Black Angus with laurel and juniper,
Barbera reduction
Sicilian grouper

AT GRILL

Grilled lamb chops
Grilled beef loin
Grilled chicken breasts
Grilled sausages
Grilled turkey and vegetable skewers
Grilled fish skewers
Grilled swordfish
Grilled "Tomini"
Grilled fresh cheese

Sauces: : barbecue, mayonnaise, mustard sauce, herb sauce

CHEESES ISLAND

Sweet Gorgonzola d.o.p., Toma
of the Val Formazza
Toma from Crodo, Toma Mottarone, Zizzona,
Braid of mozzarella,
Provolone Capasone, Castelmagno
Fruit mustards and chestnut honey

DESSERTS

Composition of fresh sliced fruit
Home-made dessert Gran Buffet

LIVE MUSIC DURING DINNER