



# Christmas and San Esteban Menu 2018

## Xerta Christmas starter

### Artichoke confit

*Stuffed with duck tartare and herb-infused oil*

### Digestive consommé

*Shellfish broth perfumed with citrus fruit*

### Semi-traditional cannelloni

*Cannelloni stuffed in the traditional way, but with a personal touch: morel mushroom béchamel sauce, meat reduction, caramel-coated pine nuts with foie gras shavings and crunchy parmesan biscuit*

### Monkfish Romesquet

*Traditional romesco sauce with fish reduction, potatoes and shellfish served in their shells*

### Stuffed free-range chicken "sea and mountains"

*Tender chicken meat stuffed with seafood. Emulsified gravy from the roast infused with rosemary. Bed of baby veg garnished with spheres of herb-infused oil and nuts*

### Floral textures

*Floral pre-dessert based on strawberry, green apple, rhubarb and lychee in textures*

### Cold cut platter

*Selection of spicy chocolates in different flavours and forms*

Water, bread, coffee and mini-desserts

€85 per person

Drinks not included

(full table)