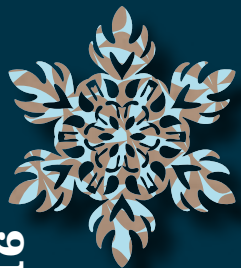


2016



NEW YEAR'S EVE



**FOUR
POINTS**
BY SHERATON
Barcelona Diagonal

NEW YEAR'S EVE GALA DINNER

WELCOME COCKTAIL

Kir Royal

STARTER

Beef tartare on crispy bread base
Duck ravioli with fine truffle and pine nut sauces
Scallop au gratin with shrimps
Green apple ice cream with calvados brandy

MAIN COURSE

Lamb confit with honey sauce, rosemary and apple foam

DESSERT

Chocolate mousse with traditional Catalan cream

WINE CELLAR

Water or Soda water

77 Veremes Xarel·lo barrica Miquel Pons D.O.

77 Veremes Cabernet Sauvignon Miquel Pons D.O.

Cava Eulalia Rosé Miquel Pons D.O.

Cava Eulalia de Pons reserva Miquel Pons D.O.

Coffee and teas and Christmas sweets

Party bag and countdown grapest



79€ Tax incl.

Dinner starts at 21.30 hours