



NEW YEAR'S EVE 2012 STARS AND DIAMONDS NIGHT

VHERNIER

ITALIAN TRADITION FOR UNIQUE JEWELLERY

RESTAURANT OLIVER GLOWIG AND JEWELLERY VHERNIER ARE DELIGHTED TO INVITE YOU TO THE ENCHANTING GALA DINNER ON THE EVENING OF 31ST DECEMBER TO CELEBRATE THE NEW YEAR IN A UNIQUE ATMOSPHERE OF GLAMOUR AND ELEGANCE.

THE GALA EVENT WILL TAKE PLACE ON THE 31ST DECEMBER IN THE DELIGHTFUL VENUE OF THE ALDROVANDI VILLA BORGHESE AND ITS FASCINATING ATMOSPHERE WHERE THE APERITIVE WILL START AT 19.00 AND WILL THEN CONTINUE WITH THE GALA DINNER AT 20.30 .

A FABULOUS MENU HAS BEEN CREATED IN EXCLUSIVE BY OLIVER GLOWIG FOR OUR GUESTS AND PRESTIGIOUS WINES HAVE BEEN SELECTED FOR THIS UNIQUE OCCASION.

OUR GUESTS WILL BE AMAZED BY THE SPARKLING PRIZE DRAW OF A BEAUTIFUL JEWEL, SUPERLATIVE AND UNIQUE CREATION BY VHERNIER. GALA DINNER GUESTS WILL RECEIVE THE NUMBERS WHICH WILL BE DRAWN BY CHANCE DURING THE NIGHT AND THE WINNERS WILL RECEIVE ONE SPLENDID VHERNIER GIFT.

THE EVENT WILL END AT DAWN IN A GLAMOROUS AND FASCINATING ATMOSPHERE WITH EXTRAORDINARY LIVE MUSIC TO WELCOME THE NEW YEAR IN AN UNFORGETTABLE WAY WITH SPECTACULAR FIREWORKS IN OUR PRIVATE GARDENS.

Ristorante Oliver Glowig

Aldrovandi Villa Borghese - Via Ulisse Aldrovandi, 15 - 00197 Roma - Italia - T +39 06 321 61 26 - T +39 06 322 39 93 - info@oliverglowig.com - oliverglowig.com



WE ARE DELIGHTED TO PRESENT THE MENU CREATED IN EXCLUSIVE FOR THIS OCCASION

NEW YEAR'S EVE MENU - DECEMBER 31, 2011

APERITIF IN THE LOBBY FROM 19.00 TO 20.30

HOMEMADE BREAD WITH DRIED FRUIT, SMOKED RICOTTA CHEESE AND DRIED TOMATO
OYSTERS "PERLA NERA"
MINI HAMBURGER WITH MARINATED CODFISH
BRUSCHETTA WITH BURRATA CHEESE AND ANCHOVIES FROM CETARA
CHICKEN LIVER PÂTÉ WITH PISTACHIO
MORTADELLA WITH BALSAMIC VINEGAR JELLY

GALA DINNER MENÙ SERVED IN THE RESTAURANT OLIVER GLOWIG FROM 20.30 TO 24.00

SPICY MACARON WITH SMOKED CHOCOLATE GOOSE FOIE GRAS AND TONKA BEAN LEMON JAM
PARMESAN CHEESE AND PARSLEY RISOTTO WITH YOLK AND WHITE TRUFFLE
BURNED-WHEAT TORTELLI WITH VANILLA-FLAVORED CAULIFLOWER, BLACK COD AND CODFISH TRIPE
STEAMED SEA BASS WITH OYSTER AND SEAWEED JELLY
PIGEON AND COCKEREL BREAST IN A DRIED FRUIT CRUST WITH CELERIAC PURÉE
MILK CHOCOLATE SPHERE AND BERGAMOT WITH KUMQUAT

AFTER MIDNIGHT

WELCOME THE NEW YEAR WITH THE ITALIAN TYPICAL AUSPICIOUS PIG'S TROTTER AND LENTILS



THE PRICE OF THE GALA DINNER WILL BE EURO 550,00 PER PERSON EXCLUDING BEVERAGES
COMPLIMENTARY VALET PARKING SERVICE | ELEGANT ATTIRE

Ristorante Oliver Glowig

Aldrovandi Villa Borghese - Via Ulisse Aldrovandi, 15 - 00197 Roma - Italia - T +39 06 321 61 26 - T +39 06 322 39 93 - info@oliverglowig.com - oliverglowig.com