

THE WESTIN
EXCELSIOR
ROME

A taste of Christmas & New Year



2019 | 2020



CHRISTMAS HOLIDAYS MENUS

CHRISTMAS AND NEW YEAR 2019/2020

Christmas festivities are the most cherished time of the year.

On Christmas Eve "THE BEAUTIFUL NIGHT" Our Executive Chef James Foglieni and his team have created a dedicated menu complemented by live music.

Lovers of live music and haute cuisine are invited, to be delighted by traditional and local refined recipes



CHRISTMAS EVE DECEMBER 24TH 2019

Gala dinner with piano player at the Doney Restaurant

*from **7.00** pm*

MENU

Yellowfin tuna tartare scented with bergamot

Red king crab casserole with potatoes gnocchi, artichokes and mint

Raspberry and peppered ice with jelly of Trinitario chocolate

Fillet of red snapper with king prawns in a crust of orange and potatoes

Raspberry clafoutis cake, with Sao Tomé chocolate and Recioto di Soave wine

Selection of traditional nougat and Armagnac pralin

Champagne Pommery Apanage • Pecorino Belato Offida Carminucci

80 euro per person

VAT, beverages, wine and service included

For more information and reservations

Restaurant Doney

Via Vittorio Veneto 141 Roma

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#westinrome



50% discount for children under 12 years old



TRADITIONAL DECEMBER 25TH 2019

*Menu created by our Executive Chef James Foglieni
accompanied by Live Music*

*from **12.30** pm*

MENU

*Escarole cake with buffalo burrata cheese and culatello ham
from Zibello*

*Cappelletti pasta filled with Grana Padano cheese
and mortadella ham with capon and Marsala wine*

*Lasagna with porcini mushrooms, pumpkin with thyme
and sweet pecorino cheese from Sabina*

*Turkey stuffed with chestnuts, morel mushrooms,
potatoes and white truffle sauce*

Modicano chocolate with dates and Sicilian citrus cream

Panettone and Pandoro with hot chocolate and rum fondue

Ribolla Gialla Antonutti • Rosso Poggio alle Mura • Moscato Adriano

80 euro per person

VAT, beverages, wine and service included





BUFFET DINNER DECEMBER 31TH 2019

With DJ-set and dance

*Aperitif Orvm Bar
from **7.30 pm** to **8.30 pm***

Piano Bar

*Buffet Dinner in Campidoglio Room
from **8.30 pm** to **10.30 pm***

*Disc-jockey
from **10.30 pm** to **03.00 am***

150 euro per person
VAT, beverages, wine and service included

DINNER AT RESTAURANT DONEY DECEMBER 31TH 2019

Aperitif at Orvm Bar from **7.30** pm to **8.30** pm • Piano Bar
New Year's Eve dinner at Doney Restaurant

MENU

Fried Tempura langoustine with criollo cocoa and candied pears in Armagnac

Yellowfin tuna tartare with citrus from Sicily and red prawn infused with Trombolotto lemon sauce

Raviolo Pasta filled with Spiny lobster and foie gras with a cream of parsley and ginger

Tangerine granita with almond milk and chili pepper

Fillet of Chianina beef with porcini mushrooms, white truffle and Barolo wine sauce

Soufflé of Blue Berries with chilly and Pure Javara Chocolate

Panettone, Pandoro and Champagne

Champagne Rosé Vranken • Pinot Grigio Ramato Antonutti

Barolo Dosio • Champagne Vranken Diamant

After dinner Bar Orvm from **10.30** pm
Disc-Jockey set and dance, Private Table
and a Champagne Bottle of Pommery Diamont Brut for two

280 euro per person

VAT, beverages, wine and service included

JANUARY 1ST 2020

Start the New Year tasting the delicious recipes of our Buffet and our miniature sweet treats created for you

*from **12.30 pm** to **3.30 pm***

**Champagne Pommery Apanage • Pinot Grigio Cantine Mori
Montepulciano d'Abruzzo Trinità**



*For the Opera lovers
or those wishing to start a sparkling
new year in a unique way with their family,
we are waiting for you at the Doney Restaurant
with our Opera Brunch.*

75 euro per person

VAT, beverages, wine and service included



INGREDIENTS FOR A 1 KG PANETTONE

- 400 grams of Manitoba flour
- 100 grams of 00 flour
- 100 g of granulated sugar
- 150 ml of water
- 100 grams of butter
- a pinch of salt
- 15 grams of brewer's yeast
- 2 eggs
- 1 yolk
- 1 lemon grated peel
- 1 teaspoon of vanilla extract
- 100 grams of raisins
- 60 grams of candied fruit
- Butter when needed



INGREDIENTS FOR A 1 KG PANDORO

- 450 grams of flour 0
- 30 ml of water
- 14 grams of brewer's yeast
- 180 grams of sugar
- 4 eggs (225 gr)
- 2 egg yolks (28 gr)
- 20 grams of honey
- 185 grams of butter
- 1 grated lemon peel
- 1 teaspoon of vanilla essence