

TABERNA DEL ALABARDEIRO



Following the meal, Taberna whisks guests into Spanish New Year tradition with a special ceremony conducted at midnight, designed to bring participants luck in 2009. Approximately 12 seconds, counting down the final seconds of the year, guests eat one grape per second to usher in the New Year. Although the roots of this tradition are lost in antiquity, Spaniards believe it ensures a joyful and prosperous year to come.

**NOCHE VIEJA
NEW YEAR'S EVE**

**DINNER MENU
2008**

House Appetizer

*Terrina Natural de Foie, Gelatina de Vino Dulce
y Plátano Caramelizado*

*Foie gras Terrine, Sweet White Wine and
Caramelized Banana*

Starter

*Viéira Salteada con Hinojo a la Salsa de
Alcaparras y Almendras*

*Sautéed Scallops with Fennel, Almond and
Caper Sauce*

*For reservations visit www.alabardero.com or
call 202-429-2200*



*Chipirón Relleno con Emulsión de
Coliflor y Trufa*

Stuffed Squid Braised in Squid Ink with Cauliflower and Truffle Emulsion

Brocheta de Mollejas y Gambas

Sweet Bread and Shrimp Brochette

Entrée

*Rodaballo Encostrado con Colmenillas,
sobre Crema de Castañas y Boletus*

*Turbot with Morel Mushroom Crust,
Chestnuts and Porcini Cream*

&

Cochinillo Asado, con su Jugo e Higos Macerados en Jerez

Roasted Suckling Pig, Fig Marinated in Cherry

Dessert

*Bizcocho de Mascabado, Crema de Leche Cruda,
Mouse de Queso y Café Helado*

Muscovado Sponge Cake, Organic Local Farm Cream, Cheese Mousse and Coffee Ice-Cream

Copa de Cava con Uvas de la Suerte para el Año Nuevo

*Glass of Cava with
Lucky Grapes for the New Year*

**Price: per person:
\$98.00 (tax, service not included)**

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