

# New Year's Eve Dinner

## APPETIZERS

Smoked beef, young lettuce, pear, and root vegetables  
Marinated trout from Tuhinj, butter crumbs, red radish, broad beans  
Baked young cheese from Gabršek's farm with herbs  
Roasted octopus tentacles, beans, leek  
Sourdough focaccia, spread of local cottage cheese with pumpkin seed oil  
Buckwheat blinis, cream spread, caviar  
Selection of seasonal salads with various dressings and toppings

## SOUPS

Double-strength beef broth, soup vegetables, traditional accompaniments  
Smoked potato soup, porcini mushrooms, parsley oil

## HOT DISHES

House-made potato gnocchi, oyster mushroom, baked parmesan  
Istrian fuži pasta, saffron, Adriatic mussels, Radgona sparkling wine sauce  
Veal fillet on the slice, house-made štruklji, cold & warm sauces – carved upon serving in front of guests  
Salmon fillet with herbs, Rebula wine sauce (carved upon serving in front of guests)  
Guinea fowl roulade, roasted hazelnut filling, white truffle sauce  
Crispy chicken strips

## SIDE DISHES

Gratin potatoes with Trnič cheese  
Mushroom and chive kipnik (traditional baked dish)  
Baked yellow polenta gnocchi, Gabršek's yogurt sauce  
Selection of boiled and roasted vegetables  
Basmati rice, sweet and sour sauce

## DESSERTS

Kneipp cake with orange glaze and cranberries  
Selection of pies – raspberry, cottage cheese, apple  
Assortment of cupcakes  
Panettone with white chocolate and pistachio  
Selection of homemade potica cakes  
Fresh fruit selection

## NEW YEAR'S EVE CAKE



TERME SNOVIK - KAMNIK, d.o.o..  
Please check allergens in the restaurant with the serving staff.

