

NEW YEARS EVE 2024 - 2025

WELCOME COCKTAIL AT EL CALADO SANTA MARÍA BRIONES

Knife cut Iberian acorn-fed ham

Selection of Allegar canapés

APPETIZERS

Roasted prawn on seafood suquet
Taquito of smoked salmon on cucumber mamia and organic caviar
Tuna, vine branches oil and wasabi
Riojan pepper in frozen cream

TO THE CENTER

Wagyu beef jerky slices with Allegars olive oil
Truffled foie terrine with our selection of toasts

MENU

Grilled lobster salad
Grilled wild grouper on green bean smoothie and cockle broth
Bresse squab in two parts, roast breast and confit leg on creamy beetroot
and first sprouts salad
Our version of pears in red wine
Chocolate and almond
Petit fours and nougats
Lucky grapes

ACCOMPANYING DRINKS - BRIONES, LA RIOJA
Cocktail to taste
Bodega el Hombre Orquesta - La Residencia - Exclusive SMB
Bodegas Betolaza - Reserva
Bodega Finca Allende - Allende White
Bodegas Miguel Merino - La Pasada - Exclusive SMB
Bodegas Santalba - Viña Hermosa - Exclusive SMB
Bodegas Vivanco - Dulce de Invierno
Bodegas Vivanco - Cuvée Inédita



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December 31, 2024

WELCOME COCKTAIL AT EL CALADO SANTA MARÍA BRIONES 08 pm

THEMATIC DINNER 09 pm 12 grapes, 12 passes

12-course tasting menu accompanied by the best Briones wines and live music that will liven up the evening.

LUCKY GRAPES

Bells and lucky grapes with a special music performance.

MUSIC

Live music during dinner and DJ with open bar until 3am accompanied by an after dinner of churros with chocolate and nougats.

DRESS CODE Black tie.

PRICE
290€ per person
VAT included