

NEWS YEARS EVE'S CELEBRATION
AT CASTELL PERELADA

NEW YEARS EVE
2025



PERELADA

FIRST MOMENTS

Truffled pie
Scallop in its shell
Spider crab mousse

Champagne Taittinger Brut Réserve – Taittinger – A.O.C. Champagne

COURSES TO CELEBRATE THE END OF '25

Tuna over caviar and almond silky cream
Champagne Taittinger Brut Réserve – Taittinger – A.O.C. Champagne

Lobster dumplings with early peas
Finca La Garriga White 2024 – Perelada – D.O. Empordà

Scallops over huitlacoche stew
Finca La Garriga White 2024 – Perelada – D.O. Empordà

Wagyu loin, celeriac, spinach and truffle
Aires de Garbet 2020 – Perelada - D.O. Empordà

SWEET MOMENTS

Matcha iced sponge and wasabi-yuzu ice cream
Chocolate, toffee and coconut
Champagne Taittinger Prélude – Taittinger – A.O.C. Champagne

LITTLE TREATS TO WELCOME 2026

PRICE: 360 €

Includes water, coffees, cotillion, lucky grapes, open bar and
live music entertainment until 03:00 AM.