

NEW YEAR'S EVE DINNER

December 31, 2024



BARENTS

APERITIF

Larmandier - Bernier Blanc de Blancs "Latitude" Extra Brut N/V

Champagne, France

AMUSE BOUCHE

Oyster

with Champagne Jelly, Kaluga Caviar and Dill

Tartlete

With Mushroom Duxelle. Mushroom Gel and Truffle

STARTERS

Sea Scallop

with Chorizo, Smoked Butter and Onion Purée

Smoked Eel

with Foie Gras, Apple Brandy Sauce and Truffle

MAIN COURSE

Butter Poached Pike Perch

with Squid and Sea Weed Beurre Blanc and Parsley Root Puree

Crab

with Jerusalem Artichoke, Potato and Truffle

Smoked Venison

with Poached Pear, Onion, Mole, Venison and Port Jus

DESSERT

Arrack and Black Tea Espuma

with Quince Granita and Meadowsweet Syrup

Textures of Chocolate

Chocolate Crèmeux and Chocolate Ice-Cream

PETIT FOURS

220 EUR per person

Chef Dzintars Kristovskis, sommelier Nikita Zaičenkovs
For reservations, please call +371 2002 1002 or email welcome@barents.lv

BARENTS

WINE PAIRING

Nigl Grüner Veltliner Privat Ried Pellingen 2021
Kremstal, Austria

**Famille Lieubeau Muscadet Sevre-et-Maine
"Chateau-Thebaud" 2021**
Loire, France

Sybille Kuntz Riesling Spatlese Trocken 2016
Mosel, Germany

Thierry et Pascale Matrot Meursault 2020
Burgundy, France

Château Grand - Puy Ducasse 1990 Magnum
Bordeaux, France

Niepoort Vinhos 20 Years Tawny Port
Douro, Portugal

160 EUR per person

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