



New Year's at Foresteria Podere Brizio

Programme

Thursday 31 December 2015

3pm onwards: check-in and room accommodation

3.30pm onwards: relaxation at the wellness centre

8.30pm onwards: gala dinner with a six-course menu and pairing of five wines
(enclosure 1)

Friday 1 January 2016

8.30am onwards: breakfast with freshly baked croissants and cappuccino

From 11am to 1pm Brunch
(enclosure 2)

You choose how to spend the rest of the day – from hiking to visiting Montalcino and surrounding areas.

N.B. Ristorante La Bottaiia at the Foresteria is open for dinner (supplement applies)

Saturday 2 January 2016

7.30am onwards: breakfast

5.30pm onwards: learn everything you need to know about extra-virgin olive oil, tasting techniques and tasting

7.30pm onwards: rustic dinner based on new olive oil
(enclosure 3)

Prices

New Year's Package from 31 December 2015 to 3 January 2016
3 nights in B.& B. – gala dinner on 31 Dec. - brunch on 1 Jan. – Tasting and dinner on 2 Jan.

<i>ROOM TYPE</i>	Cost per couple	Cost per Person	Additional bed	Cost for Double Room Single Occupancy
Classic	€970.00	€485.00	Not applicable	€656.00
Deluxe	€1044.00	€522.00	€420.00	€720.00
Prestige	€1,120.00	€560.00	€420.00	€784.00

Enclosure 1 (2015 New Year's Programme)

2015 New Year's Gala Dinner

Starts at 8.30pm

Menu

Timbale of artichokes with cream of tomatoes and bread chips

Cream of lentils with salt cod skewer and black oil

Gratin of pecorino-filled panzarotti, parmesan and white truffle fondue

Duck breast with sweet and sour sauce

Brunello braised Chianino beef royale with cream of potatoes

Cinnamon parfait with caramelized figs

Bianco Villa Dievole 2015

Rosso di Montalcino Podere Brizio 2012

Brunello di Montalcino Riserva 2007

Vin Santo 2009

To celebrate the New Year

grapes, nuts and pomegranate on the table

in a Champagne glass

1 JANUARY 2016

8.30am onwards Buffet breakfast with
freshly baked croissants and cappuccino, fruit pies, yogurt, cereal,
seasonal fruit, orange and grapefruit juice

From 11am to 1pm Brunch with:
Goat's cheeses from Az. Agricola S Francesco served with fruit chutneys and marmalades
Quiches
Our own cured meats
Mixed salad with crispy rigatino bacon and balsamic vinegar
Rocket with mature cheese shavings, honey and walnuts
Prawn and spumante risotto with tomato petals
Turnip greens and Pienza pecorino omelette
Cold roast beef with horseradish sauce
Chestnut pancakes filled with fresh ricotta and grape must jus
Dark chocolate cake

Prosecco

Dinner on 1 January (not included in the package and to be considered as extra)

N.B. The restaurant is open for "dinner" serving the following menu:

Tuscan kale on toast with poached egg, mature pecorino cheese and sweet garlic sauce
Fiorentina T-bone steak weighing 1kg for 2 people with cannellini beans cooked in a traditional flask

Crème brûlée

Cost €48 per person excluding drinks

2 JANUARY 2016

7.30am: Breakfast

5.30pm onwards: learn everything you need to know about extra-virgin olive oil

With guided tasting and tasting techniques

7.30 onwards Rustic buffet-style dinner

Bruschette with extra-virgin olive oil
Pinzimonio (crudités with olive oil)
A selection of cured meats and salami

Spelt soup
Ribollita soup

Carpaccio of beef from Italy's Central Apennines
Chick pea salad with extra-virgin olive oil
Grilled vegetables

Fresh pecorino cheese
Ricotta

Castagnaccio (chestnut cake)
Renette apple cake

Rosso di Montalcino 2013 Podere Brizio