DECEMBRE 31, 2026

Ducasse, an enchanted midnight in Rome

DUSILLA CAPODANNO

7 COURSES

1000

Oyster and Champagne

Delicate rockfish gelée, red prawn and Kristal caviar

Handcrafted Parmigiano Reggiano anolini, Alba white truffle and beef consommé

Grilled John Dory, seafood pil-pil, seaweed and preserved lemon

Bresse chicken, winter vegetables, black truffle and Sauce Albufera

Confit yuzu, olive oil sorbet and citrus granita

Chocolate from Alain Ducasse Manufacture in Paris, toasted buckwheat and coffee crémeux