



# ST. JOHN'S EVE

## A MAGICAL EXPERIENCE IN THE GARDENS OF S'AGARÓ HOTEL

*100% Acorn-fed Iberian ham D.O. Guijuelo, in glass coca with tomato and a touch of EVOO*

*Natural oysters and ceviche, paired with a delicate citrus vinaigrette and fresh herbs*

*Artenasal selection of cheeses and cured meats from the Empordà region*

*Our artisan croquettes, with a crunchy and creamy texture*

*Vegan crudites and pâtés, with fresh, locally sourced ingredients*

### MENÚ S'AGARÓ

*White melon, almond and saffron gazpacho, topped with flame-smoked sardine and honey roasted garlic praline*

*Grouper and Palamos red shrimp cannelloni, wrapped in a soft homemade bechamel sauce and a reduction of its coral*

*Rib of Girona veal cooked at low temperature, glazed with Empordà wine and plums, accompanied by baby potatoes and vegetables sautéed in rosemary butter*

*Citrus cava sorbet, with a subtle touch of fresh grated ginger*

*Cold kefir, white chocolate and lime soup*

*Petit Fours and coca de San Juan*

### LIVE MUSICAL PERFORMANCE

*Price per person: 100€ including food and wine pairing*



## S'AGARÓ HOTEL

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WELLNESS & SPA