



NEW YEAR'S EVE 2017

The image features a decorative background on the left side. It includes several stylized, circular fireworks or starburst patterns in the upper left quadrant. Below these, there is a large, wireframe illustration of a horse's head and neck, composed of various geometric shapes like triangles and polygons. The overall aesthetic is clean and modern, using black lines on a white background.

NEW YEAR'S EVE AT CHEVAL BLANC COURCHEVEL

SATURDAY, 31ST DECEMBER 2016

Cheval Blanc Courchevel dresses up with a veil of light to celebrate the turn of the year, which also marks its tenth anniversary.

Let yourself be brought back to the vibrant time of the blooming years by starting your journey with a glamorous apéritif at the Bar. Charmed by a rousing rhythm and bursts of laughter escaping from the lobby, you answer to the fanciful photo booth call to get a masked souvenir of this delightful evening.

Enjoy an extraordinary dinner orchestrated by chef Yannick Alléno around gleaming tables, in the exciting atmosphere of the Triptyque or in the dazzling decor of the 1947.

When the clock strikes midnight, time stands still and the magic of fireworks illuminates everyone's faces with an explosion of joy: a fantastic 10 years birthday cake combining Courchevel, St Barth and Randheli's universes, sparkling glasses of Dom Pérignon, and live music interpreted by an ecstatic band, mingle together in a pure celebration of Cheval Blanc's timeless youth.



NEW YEAR'S EVE AT THE TRIPTYQUE
575 EUROS PER PERSON

Sea scallops Melba from Brittany and Crystal caviar
Mango and passion fruit vinaigrette flavored with kumbawa

Centre-cut turbot with black truffle scales
Fried oysters seasoned with sweet pepper

Blue lobster cannelloni with Oscietre caviar
Champagne sauce emulsion

« Triptyque » of suckling veal, with black truffle
“On the bone” braised chop
Steamed fillet
Calf sweetbreads slightly grilled, chervil root

Courchevel, St Barth and Randheli sweet whirl