

PRESS RELEASE



**NOLINSKI**  
VENEZIA

AN EXCEPTIONAL NEW YEAR'S EVE  
31<sup>ST</sup> DECEMBER 2023



For the first time, Nolinski Venezia is opening the doors of the former Council Chamber of the Stock Exchange for a unique, exceptional evening and a 7-course meal.

Nolinski Venezia invites you to an exclusive New Year's Eve party.

This gastronomic ballet, conducted by the double Michelin-starred Chef Philip Chronopoulos, will be held in the heart of the former Council Chamber of the Venice Stock Exchange. An exceptional culinary experience in a unique setting, soon to be home to the Palais Royal Restaurant Venezia.

As soon as night falls, the Nolinski Venezia is bathed in a new light, for a festive and musical celebration inspired by the Venetian capital.

MENU CAPODANNO 2024

Welcome Standing Aperitif:  
*Perlè Nero Riserva 2016, Ferrari*

**CICCHETTI**

HUITRES AUX HERBES FRAICHES  
Ostriche con erbe fresche | Oysters with fresh herbs

BACCALÀ AU CAVIAR, SAUCE PIL-PIL  
Baccalà con caviale, salsa pil-pil | Baccalà with caviar and pil-pil sauce

*Pinot Grigio Riserva 2020, Specogna*

**ANTIPASTO**

CARPACCIO DE SAINT JACQUES MARINÉES AU CITRON, CÈPES ET RADICCHIO  
Carpaccio di capesante marinate al limone, porcini e radicchio  
Scallop carpaccio marinated with lemon, served with porcini and radicchio  
*Saint-Aubin 1<sup>er</sup> Cru "Murgers Des Dentes de Chien" 2019, Domain Roux Pere & fils*

**PRIMO PIATTO**

RISOTTO DE LANGOUSTE  
Risotto all'aragosta | Risotto with lobster  
*Pernand – Vergelesses 1<sup>er</sup> Cru 2018 (Bio), Domain Pavelot*

**SECONDO PIATTO**

CHAPON BRAISÉ AU BAROLO, COURGE, PARMESAN ET TRUFFE NOIRE  
Cappone brasato al Barolo, zucca, parmigiano e tartufo nero  
Braised capon in Barolo wine, pumpkin, parmesan and black truffle  
*Barolo Brunate 2016, Ceretto*

**DOLCI**

ZUCCOTTO GIANDUJA  
Zuccotto gianduia | Zuccotto gianduia

**PANETTONE**

Panettone  
*Recioto della Valpolicella Classico 2019, Corte Rugolin*



**Philip Chronopoulos,  
2 Michelin Star Palais Royal Restaurant Paris**

#### INFORMATION AND RESERVATIONS:

MENU: €600 PER PERSON

FOOD AND WINE PAIRING: €100 PER PERSON

DJ SET

#### RESERVATIONS:

TEL: + 39 0 41 4 062459

BOOKING@NOLINSKIVENEZIA.COM

NOLINSKIVENEZIA.COM

CALLE LARGA XXII MARZO-SAN MARCO

2032 3 0124 VENEZIA

#### ABOUT NOLINSKI VENEZIA

A few canals over from the Piazza San Marco and La Fenice opera house stands the Nolinski Venezia. Its majestic façade, adorned with mythical creatures, the daughters of Poseidon, reminds us of the potency that La Serenissima draws from its waters. Here we enter Venetian history through the doors of the old Stock Exchange. Art Nouveau, Stile Liberty and Modernism are brought together in well-proportioned harmony, enhanced by the work of interior designers Lecoadic & Scotto.

Over five floors, art and noble materials reign supreme: stucco marbro and marmorino contrast with mango wood joinery and paneling, while classical and contemporary works of art indulge the eye in even the most tucked away corners of the hotel.

In tune with the city, the 43 rooms, including 13 suites, each unique in design, together with the Ottoman-inspired spa, offer a haven of peace and the promise of a unique and timeless stay. From Il Caffè and its courtyard, to the Library Bar, with its four thousand books and a ceiling fresco by the artist Simon Buret, to the lobby, that manages to be both intimate and grand, to the auditorium that houses the Palais Royal Restaurant Venezia, and of course the pool, with its golden mosaic and view onto the Venetian skies and rooftops, every corner and detail embodies an exceptional sense of hospitality. This is, without a doubt, the grandest hotel experience in Venice.

Some places have soul, while others are merely beautiful. And at Calle Larga XII Marzo, it is the Nolinski's soul that resonates.

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