**10 Course Kilronan Chef’s Table**

**Gastronomic Experience €110**

Amuse of The Evening

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**Foie Gras Torchon**

Cured Duck, Smoked Duck Egg, Black Onion, Shallot Soubise, Truffle

(D-E-SP)

***Seriti, 100% Shiraz, South Africa***

**Lobster Ravioli**

Tree Spinach Foam, Kawano, Shio Ponzu, Yogurt Ravioli, Nutmeg & Roe Crumb

(C-G-D-M-SP-CY)

***Beringer, 100% Chardonnay Oaked, California***

**“Ono Club” Champagne Cocktail**

Brandy Wax, Rose Champagne, Apricot & Orange Pannacotta, Champagne Foam

(SP)

**Fillet of Roscommon Beef**

Confit & Fermented Garlic, Braised Shallot, Potato Truffle, Watercress Wafer, Brioche Butter, Bone Marrow Crumb, Red Wine & Beef Cheek Jus

(G-D-E-CY-SP)

***Barahonda, 100% Monastrell, Spain***

**Irish Skeaghanore Duck**

Leek Heart, Savoy Cabbage, Onion Raviolis, Carrot Tuile,

Calvo Nero, Aerated Pork Skin, Confit Baby Potato, Guinness Jus

(G-D-E-CY-SP-)

***Vignoble Muret, Pays d``````````Oc, 100% Pinot Noir, France***

**Young Buck Blue Parfait**

Hazelnut & Sherry

(D-E-N-SP)

***Chateau Belingard Reserve, Monbazillac, Blend: Sauvignon Blanc, Semillon, Muscadelle, France***

**White Chocolate & Gold Bar**

Rum & Raisin

(D-SP)

***Irish Jameson Whiskey Coffee***

**Flambé of Baked Alaska**

Cherry & Bourbon Vanilla

(G-D-E-SP)

**Selection of Hand Painted Chocolates**

Enhance your Dining Experience with our Specially Selected Paired Wines for an additional €50 per person.