**8 Course Irish Market Tasting Menu €88**

*Showcasing our Produce of Ireland*

Amuse of the Garden to Begin

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**Quail & Corn**

Corn Bread Leg, Fermented Corn Gel, Truffled Quail Egg Aioli, Pilsner Cured Breast, Black Garlic Crumb, Quail Jus

(D-E-G-SP-S)

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

**Rock Scallops**

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

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

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

**Sorbet of The Long Island Iced Tea**

House Spiced Cola, Lemon Crisp, Lime Granita, Orange & Triple Sec

(E-SP)

**Fillet of Roscommon Beef**

Confit & Fermented Garlic, Braised Shallot, Potato Truffle & Lace, 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***

**Or**

**Irish Caught Halibut Fillet**

Confit Pork Belly, Hazelnut Crust, Zaatar Brioche, Apricot & Saffron Puree,

Romesco Spears, Sesame Cracker, Onion Ash Velouté

(F-N-D-SP-Mu- SE)

***Domaine des Anges, Blend: 34% Grenache blanc, 33% Roussanne, 33% Bourboulenc, Ventoux, France***

**Camembert Brie Foam Basket**

Port Jelly, Juniper & Smoked Pine Oil

(G-D-SP-N-E)

**White Chocolate Rum & Raisin Gold Bar**

(D-SP)

***Irish Jameson Whiskey Coffee***

Enhance your Dining Experience with our Specially Selected Paired Wines for an additional €45 per person.