

10 Course Kilronan Chef's Table

Gastronomic Experience €110

Amuse of The Evening

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, 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

Pomme Noisette, English Mustard Sponge, Foie Gras Foam, Boudin Noir,

Baby Spinach, Candy Beetroots, Roasted Yeast, 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.