

# *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*

## *Seared Scallops*

Pink Prawn Toast, Ponzu Caviar, Rice Wafer, Cured Century Egg Yolk, Bonito Flake Velouté  
(C-D-E-G-M-MD-S-SS-SP)

*Beringer, 100% Chardonnay Oaked, California*

## *Sorbet of The Long Island Feed Tea*

House Spiced Cola, Lemon Crisp, Lime Granita, Orange & Triple Sec  
(E-SP)

## *Fillet of Roscommon Beef*

Confit & Fermented Garlic, Braised Shallot, Potato Truffle & Pommes Dauphine, 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*

*Or*

## *Irish Caught Halibut Fillet*

Oyster Ravioli, Sea Asparagus, Pink Peppercorn Foam, Salsify Stem,  
Bamboo Ash Cauliflower, Cocotte Potato, Chardonnay Velouté

(F-N-D-SP-MD-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.