New Year's Eve Tasting Menu €120 per person

Enjoy Chefs Selection of Seasonal Canapés

Pigeon & Foie Gras Pithivier

Smoked Yukon Gold Potato, Buttermilk & Sage Split Sauce, Black Garlic Gel & Tuile

(G-D-E-S)

Wynns, Australia - 100% Shiraz

Ponzu Glazed Scallops

Eel Brandade, Puffed Rice, Red Roe Crust, Oyster Leaf, Blood Orange & Java Pepper Velouté

(F-M-D-SP-S)

Mosaico, Portugal - 100% Loureiro

Frozen Corleggy Cavanbert & Rosemary Parfait

Walnut Crumble, Celery Foam, Grape Crisp

(N-MK-D-CY)

Lobster Tail Tortellini

Sea Fennel, Trout Caviar, Baby Spinach,

Salsify Ribbons, Yuzu Lemon Velouté, Smoked Lobster Oil

(F-C-G-D-E-MD-CY-SP)

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

Irish Beef Fillet Wellington

Charred Black Onion Puree, Pomme Dauphine, Black Truffle, Rainbow Carrots,

Drumshambo Single Pot Still Jus

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

Barahonda, Yecla, Spain - 100% Monastrell

Baileys & Zombi Coffee Pain Perdu

Bourbon Vanilla Brioche, Brown Sugar, Smoked Salt Caramel, Blackberry, Popcorn

(D-G-E-SP)

Muscat de Beaume de Venise, La Pastourelle, France – 100 % Moscatel

Homemade Petite Fours served with Tea or Coffee

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