

# *10 Course Kilronan Chef's Table Sample Tasting Menu*

Amuse of The Evening

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## *Sauternes Duck Foie Gras*

Black Onion, Charred Brioche, Smoked Salt Cured Duck Breast

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## *Irish Coast Lobster Shumai*

Ponzu Yuzu, Bisque Velouté, Irish Trout Caviar

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## *"Ono Club" Champagne Cocktail Sorbet*

Brandy, Rose & Apricot

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## *Fillet of Roscommon Beef*

Winter Black Truffle, Tongue Pomme Dauphine, Shiitake Mushroom, Bone Marrow Butter

Drumshanbo Single Pot Whiskey Jus

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## *Irish Sea Caught of the Day*

Pink Prawn, Crab Caviar, Potato Pearls, Cured Egg Yolk, Saffron Velouté

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## *Young Buck Blue Parfait*

Hazelnut & Sherry

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## *White Chocolate & Gold Bar*

Rum & Raisin

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## *Flambe of Baked Alaska*

Cherry & Bourbon Vanilla

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## *Selection of Hand Painted Chocolates*