

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

Yuzu & Black Pepper Jelly, Irish River Trout Caviar,
Charred Shallot Soubise Glace, Three Cornered-Leek Oil

(C-D-E-F-G-M-S-SE-SP)

Beringer, 100% Chardonnay Oaked, California

"One Club" Champagne Cocktail

Brandy Wax, Rose Champagne, Apricot & Orange Pannacotta, Champagne Foam

(SP)

Fillet of Roscommon Beef

Confit & Fermented Garlic, Braised Shallot, Potato Truffle & Lace, Brioche Butter, Bone Marrow Crumb,

Red Wine & Beef Cheek Jus

(G-D-E-CY-SP)

Barahonda, 100% Monastrell, Spain

The "Red Fish" Snapper & Lobster

Fennel, Kohlrabi, Yuzu Lemon, Dauphine, Saffron Rouille, Concasse, Tiger Green Velouté

(G-D-E-SP-S)

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

Strawberry & Elderflower Cheesecake

Strawberry & Gin Gel, Burnt Meringue, Strawberry & Elderflower Soup, Butter Crumb

(D-SP-E-G-S)

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.