

8 Course Kilronan Chef's Table
Gastronomic Experience €100

Amuse

Foie Gras Torchon

Quail, Smoked 66 Degree Egg, Black Onion, Shallot Soubise, Truffle, Fermented Corn

(D-E-SP)

Seriti, 100% Shiraz, South Africa

Irish Scallop

Trout Caviar, Cavanbert Foam, Sea Pearls, Szechuan Oil, Velouté

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

Beringer, 100% Chardonnay Oaked, California

Sorbet of Pina Colada

Coconut Foam, Pineapple Wafer, Pineapple Granita, White Rum & Cherry Soup

(E-SP)

Fillet of Irish Roscommon Beef

Smoked Leek, Purple Potato, Baby Turnip, Beef Cheek Jus, Black Onion,

Bone Marrow, Jacob Ladder, Winter Truffle

(G-D-E-CY-SP)

Barahonda, 100% Monastrell, Spain

John Dory & Lobster

Purple Artichoke, Candy Beetroot, Sea Flake Wafer, Black Salsify, Sambuca Fennel,

Saffron & Yuzu Velouté

(C-D-E-F-G-M-N-SP)

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

Young Buck Blue Parfait

Hazelnut & Sherry

(D-E-N-SP)

Chateau Belingard Reserve, Monbazillac, Blend: Sauvignon Blanc, Semillon, Muscadelle, France

Chicago Hardy Fig & Walnut Cheesecake

Burnt Meringue, Blackberry Riga Soup, Butter Crumb

(D-SP-E-G-S-N)

Irish Jameson Whiskey Coffee

Charred Bamboo Macaroon

Sheep Yogurt, Black Lime Gel, Cocoa Nib

(D-E-N)