

8 Course Kilronan Chef's Table

Gastronomic Experience €100

Amuse

Foie Gras & Pigeon Roulade

Hibiscus Petal & Pecan Pannacotta, Truffle Meringue, Foie Gras Foam, Cocoa Marguise

(G-D-E-SP, N)

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

Truffle & Celeriac, Charred Cocotte Potato, Brassica Stem, Hubbard Squash

(G-D-E-CY-SP)

Barahonda, 100% Monastrell, Spain

Atlantic Darne of Cod & Pink Prawn

Artichoke, Dill & Beetroot Jelly, Petit Pois Raviolo, Agretti Seaweed,

Prawn Bisque Bubbles, Yuzu & Caviar Velouté

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

Domaine des Anges, Blend: 54% Grenache blanc, 33% Roussanne, 33% Bourboulenc, Ventoux, France

Goat Cheese & Sumac Parfait

Pie Tee Tart, Apricot Jelly, Almond Crumb

(D-E-N-SP)

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

Forced Rhubarb and Citrus Lemon Cheesecake

Toasted Italian Meringue, Lemon Crumb, Rhubarb Crisp

(D-SP-E-G-S)

Irish Jameson Whiskey Coffee

Charred Bamboo Macaroon

Sheep Yogurt, Black Lime Gel, Cocoa Nib

(D-E-N)

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