

8 Course Kilronan Chef's Table

Gastronomic Experience €100

Amuse

Foie Gras & Pigeon Roulade

Hibiscus Petal & Pecan Pannacotta, Truffle Meringue, Foie Gras Foam, Cocoa Margoise
(G-D-E-SP, N)

Seriti, 100% Shiraz, South Africa

Mackerel Ceviche

Honey Tuille, Spinach Torte, Sour Cream Jelly, Cajun Crips, Lobster Bisque Foam
(C-D-E-F-G-S-SP)

Beringer, 100% Chardonnay Oaked, California

Sorbet of Blue Lagoon

Blue Curacao Granita, Sour Cherry Foam, Lemon Sherbet
(E-SP)

Fillet of Irish Rosecommon Beef

Truffle & Celeriac, Charred Cocotte Potato, Mange Tote, Hubbard Squash
(G-D-E-CY-SP)

Barahonda, 100% Monastrell, Spain

Atlantic Turbot Fillet

Artichoke, Beetroot Dukkha, Prawn & Pork Shumi Crumb, Thai Basil Blanc Manger, Radish
Cucumber, Bronze Fennel Velouté, Milk Foam
(C-D-E-F-G-M-N-SP)

Domaine des Anges, Blend: 34% 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

Black Pepper & Elderflower Cheesecake

Dill Foam, Vanilla Tuile, Balsamic Caviar
(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.