2013

Restaurant FortyOne a la Carte Dinner Menu, 2013

Residence Members Club

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Starters

Warm Buffalo Mozzarella, Heirloom Tomatoes, Wild Artichoke, Sea Salt 16.00

Annagassan Smoked Salmon, Clogerhead Crab, Granny Smith Apple 18.00

Black Face Connemara Hill Lamb Tartare 20.00

Seared Dinish Island Scallops, Cep Purée, Yellow Raisins and Pear, Marinated with Minus Eight Verjus 23.00

Warm Foie Gras, Orange Segments, Blackcurrant and Red Cabbage Reduction 22.00

Roast Dublin Bay Prawns, Sauteed Baby Spinach, Pine Nut Cassoulet 23.00

6 Course Surprise Tasting Menu 75.00
Main Course

Line Caught Sea Bass, Crushed Jerusalem Artichokes,
Pumpkin Nage 35.00

Atlantic Wild Turbot, Leaves and Roots of Chervil,
Confit Roscoff Onion, Perle Caviar 37.00

Breast Moulard Duck Glazed with Honey and Cracked Black Pepper,
Celeriac, Chestnuts 35.00

Loin of Wicklow Gap Venison, Smoked Custard,
Fondant Potato, Herb Granola, Juniper Infusion 35.00

Fillet John Dory, Pied de Mouton, Fresh Water Shrimps
Purple Sprouting Broccoli, Yellow Tomato Sauce 35.00

O’ Coileain’s Fillet of Beef,
Onion Tart, Stuffed Button Mushroom, Black Garlic Sauce 36.00