2013

One Pico Dinner Menu 2013

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DINNER MENU

STARTER
Organic Beetroot, Ryefield Goats Cheese, Walnuts, Crisp Shallots, Beignet, Cabernet Dressing  12.50
Liscannor Crab, Pickled Cucumber, Avocado, Smoked Eel, Crab Croquette   16.00
Hand Dived Scallops, Boudin Noir Puree, Crisp Quail Egg, Alsace Black Bacon   17.50
Butter Roasted Quail, Seared Foie Gras, Raisin Puree, Shallot, Hazelnuts   19.00
Langoustine Risotto, Sautéed Dublin Bay Prawns, Truffle, Bisque, Sorrel   17.50
Foie Gras Parfait, Plum Chutney, Crisp Pain d’epice, Warm Brioche, Lime Jam   14.50

MAIN COURSE
Wicklow Venison, Red Cabbage, Squash & Star Anise Puree, Vegetable Terrine, Toasted Seeds   34.00
Suckling Pig, Roast Neck, Crisp Belly, Cheek Cannelloni, Stuffed Trotter, Cider & Sage   32.00
Halibut, Fennel Puree, Lobster Ravioli, Braised Crispy Chicken Wing, Vadouvan, Clam Sauce   36.00
Rabbit Saddle, Carrot Puree, Tarragon Gnocchi, Young Root Vegetables, Braised Boudin Leg   29.00
Tasting of Irish Beef, Bone Marrow, Onion Puree, Aubergine Caviar, Baby Leek, Winter Truffles   38.00
Sea Bream, Barley & White Onion Risotto, Braised Oxtail, Roasted Salsify, Sauce Albufera   29.00

DESSERT & CHEESE
Hot Chocolate Fondant, Jivara & Lavender Ice Cream, Banyuls Syrup   12.00
Plum Clafoutis, (15 Minutes), Star Anise & Vanilla, Spiced Plums, Vanilla Ice Cream   12.00
Valrhona Chocolate Cremeux, Caramelized Banana Financier, Popcorn, Peanut Ice Cream   12.00
Selection of Artisan French & Irish Cheese, (Choice of four)   16.00
Tarte Fine of Bramley Apples, Cinnamon & Brown Butter Ice Cream   12.00
Passion Fruit & White Chocolate Soufflé, White Chocolate Ice Cream (15 minutes)   12.00

Chef Patron Eamonn O’Reilly