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2013

Thornton's Tasting Dinner Menu, 2013

Thornton's Restaurant

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THORNTON'S
RESTAURANT

TASTING MENU

(By Table Only)

Appetiser

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Bere Island King Scallop with Truffle Mousse

Riesling, Hugel, Alsace, **France,** 2011

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Foie Gras Mi-Cuit Rolled in Hazlenut (erved with Warm Brioche)

Cuvée Jean, Chateau Jolys, Jurancon, **France**, 2010

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Fillet of Altantic Turbot with Saffron Consommé

Verdejo, José Pariente, Rueda, **Spain**, 2011

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Red Breast Partridge wrapped in Cep, Sweet Potato Purée, Poitin Sauce

Carmenere, Casa Silva, Valle de Colchagua, **Chile**, 2010

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Poached Pear William, Valrhona Parfait, Pear Sorbet

Banyuls "Mademoiselle O", Dom. Pietri-Geraud, **France**, 2009

5 COURSE MENU - €90

With Wine Pairings – €150 (5X100ml)

8-COURSE "SURPRISE" MENU €120 (up to 8.30pm)
With Wine Pairings-€200 (7X100ml)

10% Service Charge will be added to parties of 6 or more

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