2013

Thornton's Tasting Dinner Menu, 2013

Thornton's Restaurant

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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

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