2017

Chapter One Chef's Table Tasting Menu 2017

Chapter One

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Chef’s Table Tasting

KITCHEN (Chef’s) TABLE (Sample Menu-
Minimum of 4, max of 6 people)

Japanese pearl tapioca with St Tola goat’s cheese,
onorganic spinach, mushroom juice and Irish shiitake

Laurent Perrier, Brut NV

****

Charred cured mackerel and poached Carlingford
oysters with apple and lovage dressing and oyster
cream

Heinz W, Gruner Veltliner, Kamptal 2015

****

Wood pigeon terrine with pickled damsons and
mirabelles, foie gras parfait and warm brioche

Maretti, Langhe Rosso, Barbera/Nebbiolo DOC 2013

****

Mulloy’s smoked haddock with fermented
horseradish and cauliflower, lindi black pepper, pickled
red dulse and scallop

Oremus ‘Mandolas’ Dry Tokaji 2012
****

Pig’s tail stuffed with Fingal Ferguson’s bacon and lobster, basil purée and mustard fruits

Muhr van der Niepoort, Cuvee Vom Berg, Carnuntum 2013
****

Sika venison with salt baked parsnip and poached quince, elderberries and chocolate

Condado de Haza, Ribera del Duero Crianza 2012
****

Warm 64% felcor chocolate with malted stout ice cream, bourbon and charcoal crumb.

Mouchão, Vinho Licoroso, Alentejo 2009
****

Tea/Coffee – Petit Fours

Menu €100.00

Matching wines €50/Reserve Cellar selection €75.00
Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables required back by 7.30pm)