"We invite you to enjoy the best of Irish cooking. Our culinary team in partnership with our local responsible fishermen, farmers and artisan producers are delighted to present this season’s fare.

We would like to thank them for their dedication, passion and commitment which serves to inspire, excite and tantalise the taste buds and is at the heart of everything we do in the kitchen."

Terry White, Executive Chef

These are some of our suppliers:
Rose O’Sullivan Spring Cattle Farms, Co. Westmeath
Wild Irish Game Co. Widow
Gulbbeen Farm House, West Co. Cork
Friendly Farmer, Knockbrack, Athenry, Co. Galway
Shell Fish of the Men, Berehaven Harbour, Co. Cork

"TO COMMENCE"

SLOW ROASTED TOMATO BISQUE
CONFIT TOMATO | BUFFALO MOZZARELLA | BASIL EMULSION

GARAM MASALA ROASTED DUBLIN BAY PRAWNS
CRAB & SWEET CORN FRITTER | SMOKED CHOWDER SAUCE

SMOKED IRISH SALMON
AVOCADO & WASABI PARFAIT | APPLES | CAPERS

CRISP WALDORF TART
MOLTEN CASHEL BLUE | CANDIED WALNUTS
CIDER VINAIGRETTE

"TO CONTINUE"

ROASTED FILLET OF IRISH COD
FIRE ROASTED ESCABECHE | CRISPY CHORIZO
OLIVE EMULSION

ROASTED WILD DUCK BREAST
CARAMELIZED PEAR | SPICED CARROT PURÉE
HAZELNUT PRALINE | STAR ANISE JUS

IRISH DRY AGED GRILLED 6 oz SIRLOIN OF BEEF
ROSEMARY ROASTED POTATOES
WILD MUSHROOM RAGOUT | WATERCRESS

PISTACHIO CRUSTED IRISH LAMB LOIN
WHITE BEAN CASSOULET | PEA PURÉE | RED WINE JUS

"TO COMPLEMENT"

SELECTION OF VEGETABLES
CREAMED SPINACH & CRISPY BACON
BUTTERED CARROTS | ALMONDS | JAMESON
POTATOES – ROAST | MASH | BOILED | FRENCH FRIES

WINE

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
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<tbody>
<tr>
<td>CHAMPAGNE</td>
<td>Perrier Jourou Grand Brut</td>
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<tr>
<td>WHITE</td>
<td>Chardonnay</td>
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<td></td>
<td>Olivier Mandeville, France</td>
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<td>Albarino</td>
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<td>Terrasieur, Spain</td>
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<td>Chablis</td>
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<td>Domaine Corinne Porchaud, France</td>
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<td>Gavi di Gavi</td>
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<td>La Guittiniana, Piedmont</td>
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<td>RED</td>
<td>Merlot</td>
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<td>Simone Joseph, France</td>
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<td>Rioja</td>
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<td>Izadi Reserva, Spain</td>
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<td>Cabernet Sauvignon</td>
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<td>Valdivieso, Chile</td>
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<td>Bordeaux</td>
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<td>La Reserve de Leoville Barton</td>
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COFFEE SELECTION

Regular or Decaffeinated Brewed Coffee | 3.95 |
Espresso, Macchiato | 3.00 |
Americano, Double Espresso | 3.50 |
Cappuccino, Café Latte, Mocha | 4.50 |
Affogato | 5.95 |
Irish Coffee, Baileys Coffee, Coffee Calypso | 7.50 |

TEA SELECTION

Black, Flavored Black, Pu-erh, Oolong, Green, White
Herbal Infused, Iced

For a Full Wine List or Coffee and Tea Menu
please see your server

FOUR SQUARE

A PERFECT LUNCH
4 @ ONCE
One Tray – Four Flavours

FOUR

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<thead>
<tr>
<th>SOUP</th>
<th>SALAD</th>
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<tr>
<th>MAIN</th>
<th>DESSERT</th>
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SQUARE

Four Dishes selected by our Restaurant Chef.
Four Square will be brought to your table within 15 minutes of ordering, ideal for a quick lunch.

FOLLOW US ON TWITTER @FSDublin

We offer complimentary wireless internet in Seasons Restaurant
Please request a code from a member of the team