Menus of the 21st Century

2013

Ard Bia@Nimmo's Set Menu, Spring, 2013

Ard Bia

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation


This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 4.0 License
To Start

Celery, apple and saffron soup
with toasted pecans

Smoked ham hock and savoy cabbage terrine
spiced pear compote and pickled shallot salad

Potted Burren smoked trout and Donegal seatrout
Guinness treacle bread ad pickles

Mains

Donald Russell rib eye steak
with potato and celeriac gratin, wild mushrooms, kale
walnut pesto and smoked salt

Spiced monkfish with organic beetroot risotto
garlic yoghurt, rose salt and fresh pomegranate

Sweet potato and sage gnocchi
marinated artichokes, mustard leaf pesto, wild rocket
Coolattin cheese shavings

Treats
**Chocolate torte** with chestnut and honey ice-cream

**Niamh’s up-side down quince and almond**
with fresh cream

**Greek yoghurt pannacotta** with spiced autumn fruits

**Teas & Coffees**