

2013

Restaurant FortyOne Dinner Menu, 2013

Residence Members Club

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FortyOne
R E S T A U R A N T

Starters

**Warm Buffalo Mozzarella, Heirloom Tomatoes,
Wild Artichoke, Sea Salt**

**Seared Dinish Island Scallops, Cep Purée,
Yellow Raisins and Pear, Marinated with Minus Eight Verjus**

Warm Foie Gras, Orange Segments, Blackcurrant and Red Cabbage Reduction

Main Course

Wild Line Caught Sea Bass, Pumpkin, Noilly Prat Sauce

**O' Coileain's Fillet of Beef Cooked with Cheek, Onions, Turnip, Naturally
Roasted Sauce**

**Loin of Wicklow Gap Venison, Sprouts, Smoked Custard, Herb Granola,
Juniper Infusion**

Dessert

Warm Apple Tart Tatin, Bourbon Vanilla Ice Cream

Valahrona Chocolate Delice, Bananas Ice Cream, Pecan Nuts

Selection of Farmhouse Artisan Cheeses