Restaurant FortyOne Lunch Menu, 2013

Residence Members Club

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Lunch

**Anagassan Smoked Salmon, Local Shrimps, Creme Fraiche**

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

**Poached Mackerel, Baked Root Vegetables, Kalamata Olive Pureè, Ash Crumble**

**Salt Cured Foie Gras, Sweet and Sour Beetroot**

Main Course

**Roast Breast of Moulard Duck, Red Cabbage, Chestnuts, Celeriac, Natural Jus**

**Roast Dinish Island Scallop, Ling, Cep Purée, Marinated Pear**

**Wicklow Gap Venison, Duxelle, Fondant Potato, Herb Granola, Juniper Sauce**

**Atlantic Monkfish, Pumpkin, Crushed Artichoke, Noilly Prat Fish Sauce**
Dessert
Soft Valrhona Chocolate, Candied Pecan Nuts, Bananas Ice Cream

Warm Apple Tart Tatin, Bourbon Vanilla Ice Cream
(Please allow 20 min)

Lemon, Iced Yoghurt, Poppy Seeds

Selection of Farmhouse Artisan Cheeses

Tea /Coffee and Petit Fours

3 Courses Menu
€35 per person

4 Courses Surprise Tasting Menu
€42 per person