

2013

## Restaurant FortyOne Lunch Menu, 2013

Residence Members Club

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*FortyOne*  
RESTAURANT

**Lunch**

**Annagassan 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**

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RESTAURANT

**Dessert**

**Soft Valhrona 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**