


2012

## Cafe Paradiso Dinner Menu March 2012

Cafe Paradiso

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## *aperitifs*

<i>Prosecco di Valdobbiadene</i>	€8
<i>Prosecco with elderflower cordial</i>	€8
<i>Lustau Fino sherry</i>	€6
<i>Lustau East India Solera Sherry</i>	€6

## *wines of the month*

*½ glass €3.25, glass €6.50, carafe €13, bottle €26*

*white-Flor de Vetus, Verdejo 2010,  
12.5%, Rueda, Spain*

*red -Azamor 2008, 14.5%, Alentejo, Portugal*

## *dinner march 2012*

*two courses €33, three courses €40*

### *starters*

*black bean, chocolate & chilli soup with avocado salsa, soured cream and a corn gougere*

*Toonsbridge buffalo mozzarella with blood orange, capers and pepitas*

*vegetable sushi with tempura of carrot and cauliflower, pickled ginger, wasabi  
and a soy-ginger dipping sauce*

*warm salad of sprouting broccoli, honey roasted aubergine, Knockalara sheep's cheese,  
chillies, pomegranate-citrus dressing and fennel crispbreads*

*tartlet of caramelized red onion & Bluebell Falls fresh goat's cheese, salsa verde and  
olive-crushed potato*

*pumpkin mezzaluna with brussels sprouts, chestnuts, lemon-chilli butter  
and a dusting of Gabriel cheese*

Café Paradiso works closely with Ultan and Lucy of Gortnanain Farm, our primary source of vegetables. The range produced organically on the farm for Cafe Paradiso includes everything from cabbage and spuds to more specialised crops such as artichokes, asparagus, squash, aubergines, chillies, tomatoes, beets, fennel, salad leaves, courgette flowers, borlotti beans and many, many more. Ultan's bees also supply the honey we use.

We are also committed to supporting local cheesemakers, and have longstanding relationships with Gabriel, Coolea, Knockalara, Ardsallagh, Cratloe Hills, Cashel, Crozier and others.

## *mains*

*scorzonera & parsley risotto, with lemon thyme oil, sprouting broccoli, gabriel cheese and hazelnut crumb*

*sweet chilli-glazed panfried tofu with asian greens in a coconut & lemongrass broth, green tea noodles and a gingered aduki bean wonton*

*feta, pistachio & couscous cake with sweet & hot pepper jam, wilted greens, spiced chickpeas and coriander yoghurt*

*roast aubergine involtini of spinach and Knockalara sheep's cheese with tomato cardamom broth, smoked almond praline, broad beans and crushed potato cake*

*panfried oyster mushrooms in cider butter on a braised cabbage timbale of roast celeriac, fennel, red onion & pecans, with parsnip chips*

*baked corn crepe of roast squash, leek & chestnut with cime di rapa in a citrus butter and fennel mash*

## *sides*

*sprouting broccoli with roast pepper & garlic €5*

*paradiso chips with truffled aioli €5*

*gortnanain salad leaves, hazelnut raspberry dressing €5*

*braised fennel with coriander, chilli and lime €7*

## *desserts*

*dark chocolate silk cake, dungarvan stout ice cream and a hazelnut tuille*

*almond & blood orange polenta cake with licorice ice cream*

*vanilla pod ice cream, brutti ma buoni, espresso and a shot of frangelico*

*cardamom set custard with poached rhubarb and pistachio shortbread*

*Crozier Blue cheese with gortnanain honey, medjool dates and oatcakes*