


2013

One Pico Dinner Menu 2013

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DINNER MENU

STARTER

- Organic Beetroot, Ryefield Goats Cheese, Walnuts, Crisp Shallots, Beignet, Cabernet Dressing 12.50
- Liscannor Crab, Pickled Cucumber, Avocado, Smoked Eel, Crab Croquette 16.00
- Hand Dived Scallops, Boudin Noir Puree, Crisp Quail Egg, Alsace Black Bacon 17.50
- Butter Roasted Quail, Seared Foie Gras, Raisin Puree, Shallot, Hazelnuts 19.00
- Langoustine Risotto, Sautéed Dublin Bay Prawns, Truffle, Bisque, Sorrel 17.50
- Foie Gras Parfait, Plum Chutney, Crisp Pain d'épice, Warm Brioche, Lime Jam 14.50

MAIN COURSE

- Wicklow Venison, Red Cabbage, Squash & Star Anise Puree, Vegetable Terrine, Toasted Seeds 34.00
- Suckling Pig, Roast Neck, Crisp Belly, Cheek Cannelloni, Stuffed Trotter, Cider & Sage 32.00
- Halibut, Fennel Puree, Lobster Ravioli, Braised Crispy Chicken Wing, Vadouvan, Clam Sauce 36.00
- Rabbit Saddle, Carrot Puree, Tarragon Gnocchi, Young Root Vegetables, Braised Boudin Leg 29.00
- Tasting of Irish Beef, Bone Marrow, Onion Puree, Aubergine Caviar, Baby Leek, Winter Truffles 38.00
- Sea Bream, Barley & White Onion Risotto, Braised Oxtail, Roasted Salsify, Sauce Albufera 29.00

DESSERT & CHEESE

- Hot Chocolate Fondant, Jivara & Lavender Ice Cream, Banyuls Syrup 12.00
- Plum Clafoutis, (15 Minutes), Star Anise & Vanilla, Spiced Plums, Vanilla Ice Cream 12.00
- Valhrona Chocolate Cremeux, Caramelized Banana Financier, Popcorn, Peanut Ice Cream 12.00
- Selection of Artisan French & Irish Cheese, *(Choice of four)* 16.00
- Tarte Fine of Bramley Apples, Cinnamon & Brown Butter Ice Cream 12.00
- Passion Fruit & White Chocolate Soufflé, White Chocolate Ice Cream (15 minutes) 12.00

Chef Patron Eamonn O'Reilly

