2013

One Pico Dinner Menu 2013

Eamonn O'Reilly

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
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’epice, 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
Valrhona 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