

2013

## Thornton's Restaurant Dinner Menu, 2013

Thornton's Restaurant

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## DINNER MENU

### TO START

*Sauteed Bere Island Scallop with Potato Truffle Mousse,*

*Seared Foie Gras with Almond Purée, Sauternes Sauce*

*Black Angus Beef Carpaccio with Horseradish Cream*

### TO FOLLOW

*Fillet of Atlantic Wild Seabass with Marinated Shrimp,  
Micro Vegetables and Champagne Sauce*

*Milk fed Veal Loin, Sweet breads, Potato Tower, Red Cabbage purée, Sage  
Sauce*

*Loin of Wicklow Venison with Winter Vegetables, Pomme Fondant and  
Valrhona Sauce*

### TO FINISH

*Lemon Tart with Lemon Confit, Cassis Sorbet*

*Hazelnut Parfait, Raspberry Chocolate Opera*

*Prune & Armagnac Soufflé with Pear sorbet*

*Selection of Irish and European farmhouse Cheese ( Supp.€15)*

*€76*