Thorton's Restaurant Dinner Menu, 2013

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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