


2013

Thornton's Restaurant Dinner Menu, 2013

Thornton's Restaurant

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

Thornton's Restaurant, "Thornton's Restaurant Dinner Menu, 2013" (2013). *Menus of the 21st Century*. 42. <https://arrow.tudublin.ie/menus21c/42>

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 arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie, vera.kilshaw@tudublin.ie.

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