

2013

## Thornton's Tasting Dinner Menu, 2013

Thornton's Restaurant

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### Recommended Citation

Thornton's Restaurant, "Thornton's Tasting Dinner Menu, 2013" (2013). *Menus of the 21st Century*. 40.  
<https://arrow.tudublin.ie/menus21c/40>

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## TASTING MENU (By Table Only)

Appetiser

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*Bere Island King Scallop with Truffle Mousse*

Riesling, Hugel, Alsace, **France**, 2011

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*Foie Gras Mi-Cuit Rolled in Hazelnut (erved with Warm Brioche)*

Cuvée Jean, Chateau Jolys, Jurancon, **France**, 2010

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*Fillet of Atlantic Turbot with Saffron Consommé*

Verdejo, José Pariente, Rueda, **Spain**, 2011

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*Red Breast Partridge wrapped in Cep, Sweet Potato Purée, Poitín Sauce*

Carmenere, Casa Silva, Valle de Colchagua, **Chile**, 2010

~ ~ ~

*Poached Pear William, Valrhona Parfait, Pear Sorbet*

Banyuls "Mademoiselle O", Dom. Pietri-Geraud, **France**, 2009

5 COURSE MENU - €90

With Wine Pairings - €150 (5x100ml)

8-COURSE "SURPRISE" MENU €120 (up to 8.30pm)

With Wine Pairings-€200 (7x100ml)

*10% Service Charge will be added to parties of 6 or more*