2013

Four Seasons Hotel, Dublin: Four Square Menu

Four Seasons Hotel

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"We invite you to enjoy the best of Irish cooking. Our culinary team in partnership with our local responsible fishermen, farmers and artisan producers are delighted to present this season’s fare.

We would like to thank them for their dedication, passion and commitment which serves to inspire, excite and tantalise the taste buds and is at the heart of everything we do in the kitchen."

Terry White, Executive Chef

These are some of our suppliers:
- Rose O’Sullivan Spring Cattle Farms, Co. Westmeath
- Wild Irish Game Co. Widlow
- Gullane Farm House, West Co. Cork
- Friendly Farmers, Knockbrack, Athenry, Co. Galway
- Shellfish de la Mer, Boreenmore Harbour, Co. Cork

TO COMMENCE

SLOW ROASTED TOMATO BISQUE
CONFIT TOMATO | BUFFALO MOZZARELLA | BASIL EMULSION
9

GARAM MASALA ROASTED DUBLIN BAY PRAWNS
CRAB & SWEET CORN FRITTER | SMOKED CHOWDER SAUCE
12

SMOKED IRISH SALMON
AVOCADO & WASABI PARFAIT | APPLES | CAPERS
11

CRISP WALDORF TART
MOLTEN CASHEL BLUE | CANDIED WALNUTS
CIDER VINAIGRETTE
10

TO CONTINUE

ROASTED FILLET OF IRISH COD
FIRE ROASTED ESCABECHE | CRISPY CHORIZO
OLIVE EMULSION
22

ROASTED WILD DUCK BREAST
CARAMELIZED PEAR | SPICED CARROT PURÉE
HAZELNUT PRALINE | STAR ANISE JUS
20

IRISH DRY AGED GRILLED 6 oz SIRLOIN OF BEEF
ROSEMARY ROASTED POTATOES
WILD MUSHROOM RAGOUT | WATERCRESS
22

PISTACHIO CRUSTED IRISH LAMB LOIN
WHITE BEAN CASOULET | PEA PURÉE | RED WINE JUS
19

TO COMPLEMENT

6
SELECTION OF VEGETABLES
CREAMED SPINACH & CRISPY BACON
BUTTERED CARROTS | ALMONDS | JAMESON
POTATOES – ROAST | MASH | BOILED | FRENCH FRIES

WINE

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
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<tr>
<td>CHAMPAGNE</td>
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</tr>
<tr>
<td>Perrier Jouët Grand Brut</td>
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<td>85</td>
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<tr>
<td>WHITE</td>
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</tr>
<tr>
<td>Chardonnay</td>
<td></td>
</tr>
<tr>
<td>2010</td>
<td>35</td>
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<tr>
<td>Albarino</td>
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<tr>
<td>2010</td>
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<tr>
<td>Chablis</td>
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<td>Domaine Corinne Ponchaud, France</td>
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<td>2009</td>
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<td>Gavi di Gavi</td>
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<td>2010</td>
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<tr>
<td>RED</td>
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<td>Merlot</td>
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<td>Rioja</td>
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<td>2007</td>
<td>40</td>
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<tr>
<td>Cabernet Sauvignon</td>
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<td>2010</td>
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<tr>
<td>Bordeaux</td>
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<td>2004</td>
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</tbody>
</table>

COFFEE SELECTION

Regular or Decaffeinated Brewed Coffee | 3.05
Espresso, Macchiatto | 3.00
Americano, Double Espresso | 3.50
Cappuccino, Café Latte, Mocha | 4.50
Affogato | 5.95
Irish Coffee, Baileys Coffee, Coffee Calypso | 7.50

TEA SELECTION

Black, Flavored Black, Pu-erh, Oolong, Green, White
Herbal Infused, Iced

For a Full Wine List or Coffee and Tea Menu please see your server

FOUR SQUARE
A PERFECT LUNCH
4 @ ONCE
One Tray – Four Flavours

FOUR

SOUP | SALAD
--- | ---
€23 | ---

MAIN | DESSERT
--- | ---

SQUARE

Four Dishes selected by our Restaurant Chef.
Four Square will be brought to your table within 15 minutes of ordering, ideal for a quick lunch.

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We offer complimentary wireless internet in Seasons Restaurant. Please request a code from a member of the team.