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Not Just a Cookbook - L'Ecrivain Restaurant

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Tom Doorley

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NOT JUST
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COOKBOOK

L'ECRIVAIN RESTAURANT
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L'ECRIVAIN RESTAURANT DUBLIN

Derry & Sallyanne Clarke with Tom Doorley

Photography by Mike O'Toole
Foreword by Hugh Leonard
To

Sarah May & Andrew
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**Soups**

- Cream of spiced parsnip & coriander, curry oil
- Cream of sweet potato scented with lemongrass & coconut milk
- Dublin coddle soup with buttermilk cream
- Roasted celeriac & smoked bacon soup, truffle slices
- Roasted plum tomato & red pepper soup with vodka crème fraîche
- Chicken & wild mushroom consommé, blue cheese & tarragon dumpling
- Spider crab & tomato consommé, cheese & onion sticks
- Prawn bisque with tortellini of cheese & prawn, scented with brandy

**Starters**

- Baked rock oysters with bacon & cabbage, Guinness sabayon
- Marinated native oysters, teriyaki & soy dressing with crisp greens
- Deep-fried Dublin Bay prawns in ketaifi pastry, lemon mayonnaise & chilli jam, cucumber relish
- Dublin Bay prawn plate: sautéed with lemongrass, light tempura & chilled wrapped in Parma ham
- Dublin Bay prawn risotto with saffron, orange & dill crème fraîche, Parmesan crisp tuile
- Carpaccio of scallop & Woodcock smoked salmon with whiskey yoghurt & sweet mustard dressing
- Crisp roll of crab, goats' cheese & pine nuts, beetroot preserve, vegetable salad, spicy oil
- Crispy beignets of crab with spinach, cheese & tofu, herb mayonnaise
- Caesar salad with aged Parmesan shavings, crispy croutons & fresh anchovies, topped with Parma ham
- Ballotine of wild Irish salmon with lobster salad & tomato fondue
- Smoked fish & wild salmon fish cake, stir-fried vegetables, herb & garlic aioli
Starters {cont.}

Frank Hederman's beech smoked salmon with quenelle of crab & cauliflower tempura

Wholegrain mustard & whiskey cured wild Irish salmon, pink grapefruit couscous, avocado cream

Terrine of wild Irish smoked salmon with crab, Mascarpone cheese & horseradish, crisp capers & onion ice cream

Terrine of smoked mackerel, mussels & salmon with leek & potato, pickled cucumber

Terrine of red mullet & Mediterranean vegetables scented with saffron & yellow pepper, opal basil dressing

Sally Barnes's natural smoked haddock risotto with Parmesan & spinach, poached hen's egg & curry froth

Seared peppered rare tuna loin, soy & honey glaze, red pepper escabèche, avocado & lime purée

Terrine of teal & swede with confit citrus fruits, bitter raisin preserve

Roasted farmyard quail with leg ballotine & peppered quail egg, truffled Savoy cabbage, red wine glaze

Roasted wood pigeon on a tart of caramelised red onion, madeira jus

Crisp organic salad Landaise, selection of farmyard fowl with pommes sautées, sherry & walnut dressing

Assiette of duck: Jerusalem artichoke & smoked duck terrine, duck ballotine, confit duck & black truffle Pithiviers

Seared duck foie gras with banana dressing, spiced brûléed banana, walnut & raisin brioche

Pressed ham hock with chicken confit & roasted shiitake mushrooms, fig compote

Carpaccio of aged Angus beef with wild asparagus & horseradish oil

Boudin of Clonakilty black pudding with Cashel Blue cheese & cider sorbet, crisp cured bacon, stout jus

Roasted veal kidney with a nage of garden peas, beans & asparagus, parsnip mash, black truffle jus

Ravioli of goats' cheese with char-grilled aubergine, red pepper & courgette dressing, Jerusalem artichoke froth

Chilled goats' cheese parfait, pickled pear & brioche crouton

Roasted white asparagus wrapped in Parma ham with garden peas, tomato & Parmesan butter, poached duck eggs, black olive tapenade
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