


2014-9

## Cliff House Hotel: Dinner Menu 5th of September, 2014.

Cliff House Hotel

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CLIFF HOUSE  
HOTEL

Starters |

Bantry Bay Organic Salmon	Ballotine, Iced, Marinated, Cured, Maple Wood Smoked, Pickled Vegetables, Herbs, Horseradish
West Cork Scallops	Seared, Ceviche, Butternut Squash, Garden Spinach Black Garlic, Red Pepperberries, Dutch Salad, Irish Caviar
Ratatouille 2014	Textures and Structures, Olive Oil Ice Cream, Garden Basil
West Cork Lobster	Five Preparations, Garden Celery, Watermelon Heirloom Tomato, Yoghurt, Vodka, Lemon
Squab Pigeon "Red Label"	Breast, Leg, Foie Gras, Garden Beetroot Preparations Raspberry, Woodruff Oil, Cabernet Sauvignon Vinegar

Main Courses |

McGrath's Black Angus Beef	Fillet, Sausage, Small Vegetables, Potato 'Fondant', Kilbeggan Whiskey, Beef Tea, Garden Herbs
Irish Rose Veal	Striploin, Stuffed & Oven Roasted, Palm Kale , Garden Kohlrabi, Chanterelles, Veal Jus,
McGraths Lamb	Rack, Loin, Sweet Breads, Garden Carrots, Persillade Gnocchi, Broadbeans, Thyme, Honey, Lamb Jus
Helvick Turbot	Fillet, Grilled & Pickled, Garden Fennel, Lismore Girolles Lardo di Collonata, Watercress Oil, Chicken Jus
Helvick Monkfish	Loin- Black Olive Oil Poached & Crusted, Brandade Pastry, Garden Leeks "Casserole", Cray Fish, Parsley

Desserts |

Organic Chocolate 65 % "Alto el Sol " Peru - Vintage 2013" "Madirofolo" Madagascar- Vintage 2012"	Mousse, Crème, Vanilla Semi Freddo, Olive Oil Sea Salt, 'White' Coffee Ice Cream
Rhubarb	Sphere, Marinated, Dried, Consommé, Sorbet Aerated Soymilk, Ginger, Brown Sugar Crunch
Glenilen Farm Yoghurt	Soufflé & Panna Cotta, Blackberries, Lemon Verbena Cliff House Granola ( <b>Please allow 20 minutes</b> )
Apple 2014	Textures and Structures, Spice Cake, Caramel Ganache Honeycomb, Apple Cider Puffs, Hazelnut Ice Cream
Farm House Cheeses	Selection of Six, Apple - Juice, Jelly, Compressed, Home Made Crackers, Garden Salad

3 course menu 70.00  
3 course wine matching 27.50