

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 (Please allow 20 minutes) |
| 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