

2014-9

Cliff House Hotel: Tasting Menu 4th of September, 2014.

Cliff House Hotel

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CLIFF HOUSE
HOTEL

Tasting Menu

West Cork Scallops

Spinach, Dutch Salad, Irish Caviar

Las Colina Del Ebro, Terra Alta, Spain 2012

McGraths Beef

Heirloom Tomato & Avocado Sorbet

Bantry Bay Salmon

Pickled Vegetables, Horseradish, Oak Smoke

Grüner Veltliner, Wagram, Austria 2013

Helvick Monkfish

Black Olive, Garden Leeks, Saffron

Spätburgunder, Rheinhessen, Germany 2012

Irish Rose Veal

Garden Carrots, Girolles, Persillade

Vollubilia, Zouina, Morocco 2010

Dutch & Irish Cheese

“Irish - St Tola Goat Cheese “

“Dutch - Stolwijker & Remeker ”

Apple, Hazelnut, Lovage

Raspberry

Soy Cream, Woodruff, Basil

Frizant rosé, Languedoc Roussillon, France 2013

Organic Chocolate 65%

“Alto el Sol “ Peru - Vintage 2013”

“Madirofolo” Madagascar- Vintage 2012”

Coffee, Olive Oil, Sea Salt

Tasting Menu €95 per person
Complementing Wines €50 per person (5 Glasses)
Complementing Wines with Glass of Champagne €65
The Tasting Menu requires the participation of the entire table
Last Order Tasting Menu is 20:45