Thornton's Restaurant: Tasting Menu with Prestige Pairings

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Bere Island King Scallop, Coral Mousse, Dursey Island Sea Urchin
2012 Chablis Magnum, William Fevre, Burgundy

Atlantic John Dory, Barley, Carrageen Moss, Lemongrass Broth
2003 Riesling “Heiligenstein”, Johannes Hirsch, Austria

Roast Leg of Comeragh Mountain Lamb, Onion Flowers, Carrot Purée, Wild Garlic Sauce
2010 Château La Croix du Casse, Pomerol, Bordeaux

Bresse Pigeon roasted in Hay, Truffle Scrambled Egg, Juniper Sauce
2012 Pinot Noir “Ocio, Cona Sur, Chile

Passion Fruit, Blood Orange, Sweet Fennel Confit wrapped in White Opera Chocolate, Blood Orange Sorbet
2008 Tokaj “Aszu”, Château Dereszla, Hungary

Milseáin

5 Course Tasting Menu - €95
(By Table Only)

Prestige Wine Pairings - €100 per person (5x75ml glasses)

10% Service Charge (distributed entirely to staff)