

2015-6

Thornton's Restaurant : Tasting Menu with Prestige Pairings

Thornton's Restaurant

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Thornton's Restaurant, "Thornton's Restaurant : Tasting Menu with Prestige Pairings" (2015). *Menus of the 21st Century*. 105.

<https://arrow.tudublin.ie/menus21c/105>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 4.0 License](#)


T H O R N T O N ' S
R E S T A U R A N T

TASTING MENU

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 Deresztla, 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)