


2015-6

Thornton's Restaurant : Tasting Menu

Thornton's Restaurant

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Recommended Citation

Thornton's Restaurant, "Thornton's Restaurant : Tasting Menu" (2015). *Menus of the 21st Century*. 106.
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TASTING MENU

Saltee Island Scallops with Dursey Island Sea Urchin

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Fillet of Wild Atlantic Sea Trout, Barley, Dillisk, Sea Spaghetti,
Lemongrass Broth

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Roast Loin of Wicklow Spring Lamb,
Carrot Purée, Wild Garlic Sauce

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Bresse Pigeon Roasted in Hay, Summer Truffle Scrambled Egg,
Bog Oak Sauce

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Chocolate Opera, Summer Strawberries, Strawberry Chilli Soup

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Milseáin

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

Wine Pairings - €65 per person (5x75ml glasses)

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

10% Service Charge (distributed entirely to staff)