Chapter One Chef's Table Tasting Menu 2017

Chapter One

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CHEF’S TABLE TASTING

KITCHEN (Chef’s) TABLE (Sample Menu-
Minimum of 4, max of 6 people)

Japanese pearl tapioca with St Tola goat’s cheese,
organic spinach, mushroom juice and Irish shiitake

Laurent Perrier, Brut NV
****

Charred cured mackerel and poached Carlingford
oysters with apple and lovage dressing and oyster
cream

Heinz W, Gruner Veltliner, Kamptal 2015
****

Wood pigeon terrine with pickled damsons and
mirabelles, foie gras parfait and warm brioche

Maretti, Langhe Rosso, Barbera/Nebbiolo DOC 2013
****

Mulloy’s smoked haddock with fermented
horseradish and cauliflower, lindi black pepper, pickled
red dulse and scallop

*Oremus ‘Mandolas’ Dry Tokaji 2012*

****

**Pig’s tail** stuffed with Fingal Ferguson’s bacon and lobster, basil purée and mustard fruits

*Muhr van der Niepoort, Cuvee Vom Berg, Carnuntum 2013*

****

**Sika venison** with salt baked parsnip and poached quince, elderberries and chocolate

*Condado de Haza, Ribera del Duero Crianza 2012*

****

**Warm 64% felcor chocolate** with malted stout ice cream, bourbon and charcoal crumb.

*Mouchão, Vinho Licoroso, Alentejo 2009*

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**Tea/Coffee – Petit Fours**

Menu €100.00

Matching wines €50/Reserve Cellar selection €75.00
| Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables required back by 7.30pm) | Barabara Corsico - restaurant interior |