Chapter One Chef's Table Tasting Menu 2017

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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*

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**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*

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

*Condado de Haza, Ribera del Duero Crianza 2012*

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**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)