L'Ecrivain Seasonal Dinner Menu 2017

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Starters

Foie Gras
Seared, Parfait, Rhubarb, Pickled Rose Petals, Pain d’Epice (N, CY, G)
Recioto della Valpolicella, Zenato, Italy 2011 100ml €16

Roast Scallops
Broccoli, Jasmin, Raisin, Curry, Almond (G, MD, N, MD)
Riesling Auslese Schloss Gobelsburg, Austria 2011 150ml €15

Derg Mature Cheddar Agnolotti
Bianchetto Truffle, Wild Mushroom Broth, Truffle Oil (E, G, MD, MK)
Amontillado Sherry, Fernando de Castilla 100ml €8

Charred Line-Caught Mackerel
Beetroot, Apple, Buttermilk, Horseradish, Dill (MK, F, MD, E)
Chablis Saint Pierre, Albert Pic, France 2015 150ml €15

Main Courses

Glazed Cod
Miso Cabbage, Mussels, Celeriac, Langoustine, Dashi (F, M, MK, E, SS, C)

Aged Irish Lamb
Wild Garlic, Potato Mousse, Parmesan Gnocchi, Lamb Jus (MK, CY, E)
Priorat, Gratallops 2013 150ml €28

Charred Green Asparagus
Egg Purée, Morels, Wild Garlic, Mushroom Essence (MK, E, CY, MD)
Riesling, Domaine Zinck, Alsace 2015 150ml €11.50

Sika Deer
Cauliflower, Morels, Bacon Jam, Jus (MK, CY)
La Sauvageonne Coteaux Du Languedoc, France 2014 150ml €11.50

Main Courses priced at €45 individually
All Wine Pairings are carefully selected by our Sommelier for each dish
Please note A 12.5% Discretionary Gratuity will be added to your bill

PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN CONSIDERATION OF OTHER GUESTS

Allergens: