

Happy Norway Day! Tasting Menu

Wednesday, the 17th of May 2017

Parmesan Crème

with leek ash and Parmesan crisp

Iona Farm Beetroot Cannelloni

with Fivemiletown goats cheese mousse, honey meringue and ginger & pistachio crumble

Seifried Riesling 2014, Nelson, New Zealand

Smoked Lough Neagh Eel

with pickled celeriac and charred leeks, Goatsbridge Irish Caviar and raspberry vinaigrette

Domaine St. Denis 2014, Hubert Laferrere, Burgundy, France

Balinteer Quail

sous vide breast, confit leg & poached egg and sauce Gribiche

Forrest Pinot Noir 2013, Marlborough, New Zealand

Pan-seared Scallop

with a pea, green asparagus & pickled broccoli stem fricassee and wild garlic pesto

Soalheiro Alvarinho 2015, Moncao e Melgaco, Portugal

Scrabo Farm Spring Lamb

sous vide cannon and slow braised neck

with Parisienne potatoes, buttered white asparagus,
charred & pickled cucumber gel and wild garlic bubbles

Garzon Tannat Reserva 2013, Garzon, Uruguay

Bannagher Bold Espuma

with anise poached Helen's Bay Walled Garden Plum

Simonsig Vin de Liza 2010, Boschendaal, South Africa

Cherry Sorbet

with raspberry sherbet

Oops, we dropped the tart!

our rhubarb tribute to the great Massimo Bottura with custard gel and aromatic crumble

Trentham Estate Noble Taminga 2012, Murray, Australia