

## 7 COURSE SIGNATURE TASTING MENU

Tasting Menu 7 Course €140 per person  
Wine Pairing €75 per person

Jerusalem Artichoke  
Shimeji Mushroom – Chervil

Duck Egg & Chanterelle  
Sable Biscuit - Autumn Truffle

Violet Artichoke  
Pickled Shiitakes – Pomme Anna – Chive Beurre Blanc

Roast Cabbage  
Hen of the Woods – Comte Cream

Mount Juliet Estate Honey  
Waterford Whiskey – Mandarin

“Apple Tart & Ice Cream”  
Highbank Organic Apple – Madagascan Vanilla

Petit Fours

Optional Cheese Board Course - €22.50pp

## 9 COURSE SIGNATURE TASTING MENU

Tasting Menu 9 Course €160 per person

Wine Pairing €95 per person

Jerusalem Artichoke  
Shimeji Mushroom - Chervil

Orzo Rice  
Olive – Basil – Carrot - Anis

Duck Egg & Chanterelle  
Sable Biscuit - Autumn Truffle

Violet Artichoke  
Pickled Shiitakes – Pomme Anna – Chive Beurre Blanc

Roast Cabbage  
Hen of the Woods – Comte Cream

Mount Juliet Estate Honey  
Waterford Whiskey – Mandarin

Hazelnut  
Milk Chocolate Sorbet – Passion Fruit

“Apple Tart & Ice Cream”  
Highbank Organic Apple – Madagascan Vanilla

Petit Fours