

## **ONE PICO**

### Dinner Menu

#### **3 Courses €75**

Tuesday to Saturday 5.00-9.15pm

#### **APERITIF**

Passion Fruit & Lavender Martini €14.50

Vodka, Gin, Lime Juice, Egg White, Passion Fruit, Lavender Syrup

Rudolf Spritzer €14.50

Vodka, Clementine, Cranberries

#### **STARTER**

Sweetcorn Velouté, Celery, Sweetcorn Beignet, Roasted Hazelnuts

Langoustine Bisque Risotto, Roast Monkfish, Vadouvan, Black Truffle

Seared Foie Gras, Plum, Port & Vanilla Puree

Venison Tartare, Smoked Yoghurt, Jerusalem Artichoke Crisps

#### **MAIN**

Roast Cod, Bouillabaisse, Smoked Haddock Ravioli, Lissadell Cockles

Wicklow Venison, Cauliflower, Salsify, Preserved Elderberry, Chanterelles

Hand Rolled Gnocchi, Crown Prince Squash, Aged Comté

Sea Bream, Broccoli, Bone Sauce, Bonito & Caviar

Fillet of Beef, Parsnip, Cevenne Onion, Madeira Jus, supplement 6.00

#### **SIDE ORDERS**

Baby Potato, Chive Butter 6.00

Heritage Carrots, Chestnuts & Smoked Bacon 6.00

#### **DESSERT**

Pear & Vanilla Mousse, Williams Pear Sorbet, Fermented Walnut

Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 mins préparation

Valrhona Manjari Cremeux, Clementine Curd, Candied Yuzu, Vanilla Ice Cream

Selection of Artisan Cheeses with accompaniments or 13.50 as an extra course

Chef Ciaran McGill

For Groups of 5 or More, A Discretionary 12.5% Gratuity Will be Added to your Bill.

**This is a One Touch Menu which will be Disposed of after Use**