

# ONE PICO

## Christmas Set Dinner Menu 2019

€75.00

**Menu is available Monday to Sunday**

### STARTER

Celeriac Veloute, Enoki Mushroom, Smoked Eel, Coolea Cheese Gougere

Foie Gras Parfait, Plum & Vanilla, Roast Plum, Warm Brioche

Cured Salmon, Buttermilk Crumpet, Lambay Crab, Fennel, Dill Mayonnaise

Scallop Ceviche, Smoked Coe Roe, White Soy Dressing, Black Radish

Suckling Pig Belly, Boudin Noir, Burnt Apple, Carrot Puree

### MAIN COURSE

Turbot, Grapes, Celeriac, Caviar, Roast Fish Veloute

Gnocchi, Artichokes, Artichoke Puree, Comte & Truffle

Fillet of Beef, Seared Foie Gras, Truffle, Madeira Jus

Cod, Crown Prince Squash, Curry, Chive Oil & Yoghurt

Wicklow Venison, Beetroot, Maitake, Cauliflower, Fermented Walnut

### DESSERT

Coconut Panna Cotta, Rhubarb Sorbet, Rhubarb Jelly

Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, (15 Minutes)

Artisan Cheese, Spiced Apple, Sourdough Crackers

Peanut & Chocolate Tart, Whipped Ganache, Vanilla Ice Cream

Chef Ciaran McGill

Please Notify a Team Member Regarding any Allergies or Food Intolerances

All Prices Included Vat 13.5%

No Service Charge Except on Parties of 6 or More 12.5 % applies