

# THE SEA ROOMS

## A Taste of Kelly's "Fire & Garden"

Surprise Snacks from the Kitchen

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Scallop Ceviche, Fennel, Apple, Samphire, Sorrel  
Sauvignon Blanc Chenonceaux 2023 (Bin 2)

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Foie Gras Royale, Plum, Piedmont Hazelnut, Coffee, Elderflower, Focaccia  
Macon Clesse "Bongran Quintaine" 2020 (Bin 80)

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Barbecued Turbot, Confit Shiitake, Garden Peas, Smoked Mussels,  
Koji Beurre Blanc  
Rully "La Pucelle" 1<sup>er</sup> Cru 2023 (Bin 72)

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Beef Fillet, Charred Asparagus, Caramelised Shallot, Preserved  
Rhubarb, Black Truffle  
Chateauneuf-du-Pape "Clos des Papes" 2021 (Bin 304)

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Wexford Strawberries, Lime, Gin

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Black Forest  
Macvin du Jura N.V. (Bin 403)

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Artisan Cheese Course (€12.00 Supplement)

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Homemade Petit Fours

**€85.00**

**Pair with matching wines €38**