

EARTH & “VALENTINE”

“A cooked meal can be, in itself, an aphrodisiac”

Welcome to Earth & Vine restaurant and thank you for choosing us for your Valentines restaurant experience.

We have curated our locally sourced menu with couples in mind, having a generous helping of foods thought to have aphrodisiac qualities featured throughout.

We offer a sharing for 2 option, for each of your courses, and would encourage you to try at least one of these to bring you closer to your dining partner, which is the aim of the evening.

We truly hope you enjoy your evening and night

AMUSE BOUCHE

Chilled Native Oyster with Pomegranate seeds, Chilli & Ginger Syrup

OR

Soy Compressed Watermelon with Pomegranate seeds, Chilli & Ginger Syrup

TO START

Sharing for 2 – Baked Wicklow Bawn Brie Cocotte, Pickled Grapes & Raisins, Apple & Pumpkin Chutney, Toasted Aged Sourdough

Croquette of Slow Cooked Beef Rib, Celeriac Remoulade, Seed Mustard, Tarragon Oil & Herb

House Cured Irish Sea Trout, Carpaccio of Salt Baked Beets, Horseradish Dressing, Trout Caviar

SORBET

Champagne Sorbet, Pink Champagne Splash, Strawberry Pearls & Fresh Strawberry

MAIN COURSE

Sharing for 2 – Grilled Irish Hereford Bone-In Tomahawk Steak with a Truffle Coating, Potato Pave, Celeriac Foam. Beef Jus

Silverhill Magret Duck Breast, Confit Wing Lollipop, Jus of Cherry, Sweet Potato Fondant & Glazed Asparagus

Herb Crusted Fillet of Organic Salmon, Basil Veloute, Overnight Balsamic Cherry Tomatoes, Olive Oil

DESSERT

Sharing for 2 – Chocolate Tasting Plate, 63% Dark Terrine with Smoked Almond Caramel, Miniature Cardamom Pot De Crème with White Chocolate Mousse & Soil, Cocoa Tuile Taco Of Strawberries, Mint & Strawberry Sorbet

San Sebastian style Vanilla Seed Cheesecake, Hazelnut Crumb & Brulee'd Fresh Fig Slices

Tea or Coffee with Petit Four

€75 per person

Including a Glass of Sparkling Rose on Arrival