

FIFTY NINE REPUBLIC

AMUSE

Warm selection of focaccia, local olives and a beetroot hummus dip (v)

STARTERS TO SHARE

Tuna tartare bite served on toasted brioche
&
Asian vegetable egg roll served with a coconut and chilli dressing
&
Mini Pizzetta, Confit cherry tomatoes, yellow pizzutello, creamy stracciatella
and organic baby basil (v)
&
Carbonara arancini topped with curved egg yolk and crispy guanciale
&
Mini prawn roll served in a brioche roll topped with a chive mayo and caviar

INTERMEDIATE

Goat cheese and green bean salad dressing with a honey vinaigrette (v)

MAIN

Beef Wellington, fillet of beef with a mushroom duxelles, wrapped in Parma ham and puff pastry
served with truffle mash and seasonal vegetables
or

Bream Royale , crispy battered sea bream filled with scallop and local prawn mousseline,
served with mashed peas and curry hollandaise
or

Seasonal Vegetable Curry, grilled seasonal vegetables, jasmine rice
and golden curry sauce served at your table (v)

DESSERT

Lemon tart, lemon curd set in a crisp buttery pastry shell with a caramelised sugar crust,
finished with candied lemon and a touch of crème fraîche
or

Selection of Fine French Cheeses
&
Glass of Borgo Molino Prosecco Millesimato Brut

€85 per person

