



SOLE NEW YEAR'S DAY
by Tarragon LUNCH MENU





ASSORTMENT OF CHEF`S SNACKS

Mushroom espresso macchiato, fresh chives.
Brie cheese baked in filo with forest fruit relish.
Home-made sourdough bread and melba toast
with rosemary butter.

STARTERS TO SHARE

Spicy prawn tartare, mango, lime + coconut infusion,
black wild rice.

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Tartlet with caramelised onion and thyme pâté,
crispy beef, sweet soy emulsion.

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Truffle croquettes with a porcini sauce, parmesan snow.

IN-HOUSE PASTA

Fagottini filled with langoustine, cherry tomato, aged
Parmigiano, lemon and prawn crème fraîche.





MAIN COURSE

Meagre fish (Gurbell) fillet served with a cherry tomato, basil and fish veloute, garlic roast potatoes, zesty asparagus.

OR

Black Angus beef fillet, buttery mashed potatoes, charred onion petals, pepper and truffle sauce.

DESSERT

Tarragon`s special NY dessert.

€80 PER PERSON

