



**With passion, care & patience at The Harbour Club  
Fireworks Festival - 30.04.2019**

**Starters**

Scottish brown crab velouté, sour cream, lemongrass oil

or

Paccheri di Gragnano with local rabbit leg confit, hazelnut crumble, thyme & Port wine jus

or

Veal fillet carpaccio, oxtail croquette, pumpkin seed crumble, hazelnut oil

**Main**

Pan fried fish of the day, Savoy cabbage, surf clams, Noilly Prat butter sauce

or

Corn fed chicken breast, foie gras & boudin blanc sausage, pickled shallots, chicken jus

or

Ocean beef Angus ribeye, pickled shimeji mushrooms, cauliflower purée, beef jus

**Dessert**

Valrhona 'le noir' chocolate ganache, strawberry purée, pistachio ice-cream

or

Selection of homemade ice-creams or sorbets

€55 per person