

# *Tarragon*

dining by Marvin

Valentine's day 2018

## Amuse Bouche

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### Soup

*Pickled chili, cucumber and tomato thimble; beetroot Turnip gazpacho*

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### Starters

*Caramelized Scottish Scallops, Strawberry and balsamic salsa*

Or

*Salmon "Rose" cured with Lime and beetroot; Honey mustard; Citrus granita; Paprika sponge; crème fraiche*

Or

*Angus Beef tartar, Anchovies and quail eggs*

Or

*Artisan pasta filled with confit of beef and pistachio; coffee crème fraiche*

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### Mains

*Venison Rack crusted with 3 colour quinoas, baby veg, chicken and mascarpone Leek; Chocolate and game sauce*

Or

*Rabbit stuffed with foie, beef and veg; rabbit jus*

Or

*Supreme of fresh Ombrina; bulgur wheat warm salad; sweet pepper coral crisp*

Or

*Black Angus Ribeye; Black pepper & Truffle sauce*

### Dessert

*1<sup>st</sup> seating @ 18.00 till 21.00 € 65 per person*

*2<sup>nd</sup> seating @ 20.30 till late € 75 per person*

*3<sup>rd</sup> seating @ 21.45 till late € 75 per person*

*For booking call on 0035621573759 or 99266999*

*Send us an email on [777tarragon@gmail.com](mailto:777tarragon@gmail.com)*