

# ALEX

CONTEMPORARY IRISH RESTAURANT

## *DINE IN DUBLIN WEEK MENU*

**23rd February to 1st March 2015**

**Available 19:30 to 21:00**

**Ardsallagh Goat's Cheese, Roasted Organic Beetroot, Balsamic Reduction**

*Paired with Prosecco La Sirena, Veneto, Italy*



**Kilkeel Scallop, Clonakilty Pudding, Cauliflower & Truffle Purée, Crispy Pancetta**

*Paired with One Tree Sauvignon Blanc, Marlborough, New Zealand*



**Organic Chicken Consommé**

*Paired with Eco Organic Chardonnay, Casablanca Valley, Chile*



**Olive Oil Poached Barramundi, Tomato Salsa, Charred Asparagus**

*Paired with Pinot Grigio, San Viglio, Cavit, Trentino, Italy*



**Oxtail Tortellini, Wild Mushroom Velouté**

*Paired with Saint Cosme, Côtes du Rhône, France*



**Wicklow Venison, Aubergine Mash, Vichy Carrot, Mulled Wine Jus**

*Paired with Renacer Punto Final Malbec Classico, Lujan de Cuyo, Argentina*



**Almond Cake, White Chocolate Parfait, Raspberry Macaroon**

*Paired with Moscato Passito, "Palazzina", Ill Cascinone, Piemonte, Italy*

Tasting Menu 35.00 per person

Wine Pairings 35.00 per person



#dineindublin

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*For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff.*

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