Fade St. social

BY DYLAN MCGRATH

Christmas LUNCH MENU

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Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island.

Dylan McGrath

Christmas LUNCH MENU

SET LUNCH MENU

TO START

Pork Belly
Roasted pork belly with lyonnaise, balsamic, crushed turnip, peppered bacon and crispy pork rillette

White Pudding & Cabbage Soup
White pudding with nutmeg potato puree, thin slices of duck liver and hot cabbage soup

Scallop
Muirin studded with smoked salmon baton, breadcrumbed with colcannon and egg butter mousse

Bacon & Egg Salad
Wild leaves with crispy bacon, slices of peppered ventreche bacon, thin slices of lardo, rocket, parmesan, soft poached hen's egg and shallots

Pickled Carrot & Tarragon Salad
Strips of pickled carrot, wild leaves, nasturtium, rocket, shallots and chives bound in fresh carrot juice (v)

Pumpkin Flatbread
Pumpkin puree, fresh rosemary, parmesan, onion puree, Irish mozzarella, sliced chestnut and fried mushroom (v)

MAINS

Rabbit
Braised rabbit leg with white wine, smoked bacon, tarragon and onion

Beef €5 SUPPLEMENT
8 oz Wexford sirloin with hazelnut beurre noisette and chervil

Salmon
Salmon fillet roasted with crab and lemongrass sauce

Venison
19 days aged venison loin in a casserole of white beans, charred venison sausage in game stock, roasted breadcrumbs and celeriac

Mushroom Open Ravioli
Open mushroom ravioli with truffle, parmesan and gremolata (v)

All main courses served with a selection of seasonal sides

ON THE BOARD

These are our favourite beef cuts to share, be warned they sell out quickly.

	Aged rib	Denver roll	Chateaubriand	Tomahawk steak
Supplement Price	€6 p.p.	€6 p.p.	€12 p.p.	€12 p.p.

Supplement price per person, portions are pre-cut to sizes written up on our chalkboard.

DESSERTS

Banoffi
Banana puree, caramelised condensed milk, vanilla crème fraiche, caramel jelly, digestive biscuits, banana sorbet, caramel foam, digestive crisps

Rhubarb Trifle
With crunchy praline & reduced milk mousse

Hot Chocolate and Walnut Cookie
Made from 100% cocoa and roasted walnut, bound in a freshly baked home-style cookie, and an ice cream made with the wonderful flavour from the actual white of a cocoa shell

Roasted Pineapple
Pineapple roasted in rum with vanilla ice-cream, raw pineapple, and pineapple parfait

Please inform your server of any allergies or dietary requirments.

AN IRISH RESTAURANT

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SUGGESTED WINE LIST

MENU

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SUGGESTED WINE LIST

WHITE

Quinta da Alorna 'Cardal' White 2014 **€27.50**

Tejo, Portugal | Grape Varieties: Fernão Pires, Moscatel | Abv: 12.5%

Fresh and soft, with notes of rose petal. Slightly spritzy with generous ripe fruit.

Gran Hacienda Sauvignon Blanc 2015 **€27.50**

Lontué Valley, Chile | Grape Varieties: Sauvignon Blanc, Semillon | Abv: 13.5%

Fruity nose of lime, grapefruit, passion fruit and acacia flowers. Fresh acidity and a rich and long finish.

Domaine Coustellier Chardonnay 2015 **€31**

Languedoc, France | Grape Varieties: Chardonnay | Abv: 13,5%

A deliciously fresh Chardonnay which shows lovely clean fruit and well balanced crisp acidity with a delicate lick of oak.

Ca' Donini Pinot Grigio 2015 **€33**

Veneto, Italy | Grape Varieties: Pinot Grigio | Abv: 11.5%

It is fresh, clean and lively with bright notes of honey and apple with a pleasing aftertaste of ripe pears.

MAN family wines Chenin Blanc 2015 **€35**

Agter-Paarl, South Africa | Grape Varieties: Chenin Blanc | Abv: 13%

Bursting with flavour, this Chenin Blanc has mouth-watering tropical fruit flavours offset by a vibrant acidity.

Víña Cartin Albariño 2015 **€37**

Rias Baixas, Spain | Grape Varieties: Albariño | Abv: 12.5%

Medium body, balanced acidity and citrus aromas, nicely structured with hints of ripe fruit. Lively finish.

Real Compañia Verdejo 2015 **€ 35**

North Central Spain | Grape Variety: Verdejo | Abv: 12%

Aromas of tropical fruits, citrus and very particular varietal aromas of fennel. Fruity palate with a dry finish.

Winzer Krems Riesling 'Von den Terrassen' 2014 **€40**

Krems, Austria | Grape Varieties: Riesling | Abv: 12.5%

Typical Riesling from the steep slopes of Danube River. Nervy and dry, piercing acidity and long lasting aftertaste.
This Austrian bottle will pleasantly surprise even the most seasoned Riesling fans.

La Chablisienne 'La Pierrelée' Chablis 2013 **€46**

Burgundy, France | Grape Varieties: Chardonnay | Abv: 12.5%

A classically dry, stony, mineral Chablis. An exotic bouquet with apple, citrus and vanilla notes. Full and rich in the month with a reminder of its aromatic finesse.

Marble Leaf Sauvignon Blanc 2014 **€40**

Marlborough, New Zealand | Grape Varieties: Sauvignon Blanc | Abv: 12.5%

Classic Marlborough style with a mineral edge. Strong varietal characters of passionfruit and grapefruit with a long, dry stony finish.

Trimbach Alsace Classic Pinot Blanc 2013 **€45**

Alsace, France | Grape Varieties: Pinot Blanc | Abv: 12.5%

Aromatic nose shows floral notes, spices and soft citrus fruits. The palate is dry, fruity and intensely flavoured and leading to a long, rounded finish.

Domaine Paul Doucet & Fils Sancerre Blanc 2013 **€47**

Loire Valley, France | Grape Varieties: Sauvignon Blanc | Abv: 13%

A distinctive citrus taste with a crisp clean finish. This wine shows a complexity and depth that can rarely be found in Sauvignon Blanc.

Joel Gott Unoaked Chardonnay 2014 **€50**

Monterey, Sonoma and Napa – California, USA | Grape Varieties: Chardonnay | Abv: 14%

Modern and refreshing unoaked Chardonnay from the premium Californian regions of Napa, Sonoma and Monterey. Bright tropical fruit is accompanied by zesty acidity and a nice savoury tone. This is the antithesis of the California Chardonnays of old which were intensely oaky and oily in style.

Bodegas Mengoba, Godello Sobre Lias, 2014 **€59**

Bierzo, Spain | Grape Varieties: Godello | Abv:13%

A fascinating, individual wine. Structured and complex with exotic aromas of musk, baking apples, warm croissants and white flowers. It's sappy and fresh in the mouth, with orchard fruit, quince, floral and crushed stone flavours. A perfect vino blanco to pair with wild game, rich seafood dishes, jamón, cheeses, and poultry dishes.

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SUGGESTED WINE LIST

RED

Quinta da Alorna 'Cardal' Red 2015 — €27.50

Tejo, Portugal | Grape Varieties: Touriga Nacional, Castelao, Tinta Miuda | Abv: 13%

A youthful, fresh and well balanced wine showing generous fruit, produced using indigenous Portuguese grapes.

Santa Rita Gran Hacienda Merlot 2015 — €27.50

Rapel Valley, Chile | Grape Varieties: Merlot | Abv: 13.5%

Aromas of plum and soft floral characters give way to richer, almost chocolatey flavours on the palate

Fortant Merlot, Vin de Pays D.O.C 2015 — €27.50

Terroir Littoral, France | Grape Varieties: Merlot | Abv: 13%

An intense nose, dominated by red fruit, with spices and some oak notes; a round and supple wine with well knit tannins on the palate.

Château Grand Pascaud Bordeaux Superieur 2012 — €33

Bordeaux, France | Grape varieties: 50% Merlot, 35% Cabernet Sauvignon, 15% Cabernet Franc | Abv: 13%

Excellent concentration of blackcurrant and plum on the nose, with similar lovely fruit intensity on the palate. Tannin is very well-textured and the finish is long, with fruity complexity.

Côtes du Rhône 'La Borde' 2014 — €34

Rhone Valley, France | Grape Varieties: Grenache (60%), Carignan (40%) | Abv: 14%

Deep garnet colour with a delicate nose of red fruits, black currant jelly and cedar. Well balanced with spicey herbal character.

Allozo Ladero Tempranillo Reserva 2010 — €35

La Mancha, Spain | Grape Varieties: Tempranillo | Abv: 14%

Intense cherry-red with brick hues on the rim. Clean, powerfulnose with aromas of sweet, ripe, red fruit and oak ageing. Full-bodied, black fruit flavours with polished tannins and a long finish.

Ambo Nero Pinot Noir 2015 — €35

Pavia, Lombardy, Italy | Grape Varietal: 100% Pinot Noir | Abv: 12.8%

Quintessential notes of Pinot Noir with berry and black cherry aromas. Delicate and fruity on the palate, velvety and smooth. Superb value.

Callia Malbec 'Blend de Terroirs' 2015 — €37

San Juan, Argentina | Grape Varieties: Malbec | Abv: 13.5%

Deep red and vivacious wine, with bright purplish tints. Aromas of wildberries, raspberries and cherries, melded with vanilla and chocolate notes contributed by oak. Persistent mouth-feel, supported by tannins that are firm and structured, yet sweet and pleasant.

Finca Nueva Rioja Reserva 2009 — €43

Rioja, Spain | Grape Varieties: Tempranillo | Abv: 14%

This wine spends 24 months in old French oak. Very fine and elegant: rich, dense and sweet with plum and cherry fruit, refined minerality and some spiciness. Firm yet fine-grained tannins. Great concentration with superb balance.

Peña Tejo 2015 — €30

Utiel, Requena, Spain | Grape Varieties: Tempranillo, Syrah, Cabernet | Abv: 13%

Dark fruit and berry aromas. Fruity palate with hints of liquorice and dark chocolate..

Château Côtes de Bonde Montagne Saint Emilion 2012 — €48

Bordeaux, France | Grape Varieties: Merlot, Cabernet Franc | Abv: 13%

A nose with evokes leather and undergrowth with hints of coffee, chocolate and caramelized cherry. On the palate, a supple attack, developing into harmonious sensations and very discernable tannins on the finish.

'Toar' Valpolicella Classico Superiore, Masi, 2012 — €56

Valpolicella, Veneto, Italy | Grape Varieties: Corvina, Rondinella, Oseleta | Abv: 13%

In this wine the usual valpolicella grapes are joined by the Masi re-discovered Oseleta grape. Oseleta adds deep colour and a tannic structure and flavours of damson and dark chocolate to the lovely cherry fruit of the Corvina and Rondinella grapes. There are also floral and tarry notes to accompany the sweet fruit flavours. Overall a complex and intriguing Valpolicella.

Arbéta Barolo D.O.C.G. 2011 — €67

Piedmont, Italy | Grape Varietal: 100% Nebbiolo | Abv: 14.5%

A giant of Italian red wine and one of only 5 noble grape varieties the world over. This vino rosso is garnet with orange hues, intense notes of red fruit and violet. Ample and velvety palate with a finish full of spice and subtle vanilla.

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SUGGESTED CHAMPAGNE LIST

SPARKLING

Biancavigna Prosecco Frizzante NV €38.00

Valdobiadene, Veneto, Italy | Grape Varieties: Glera | Abv: 11%

Brilliant straw-yellow with green reflexes, fruity nose with a marked scent of apple and white fruit.

CHAMPAGNE

Champagne Lété Vautrain Brut NV **€70**

Champagne, France

This light-medium bodied, value-packed gem makes its way to the palate on a silky smooth texture dishing out a balanced, crisp and refreshing mouthful of racy blood orange and lemon zest.

Bollinger Special Cuvee NV **€85**

Champagne, France

The famous house of Mme Lily Bollinger produces a mighty, full-bodied Champagne of great class. Delightfully pale gold in colour, the mousse is light and persistent. Densely packed apple and pear fruits give way to a noticeably creamy, caramel-like finish. An 'Absolutely Fabulous' Champagne!

Perrier-Jouet NV **€80**

Champagne, France

Fresh and lively with spiraling bubbles, delicate bouquet, and a subtle complex flavors. Serve for all occasions, hors d'oeuvres, caviar, seafood dishes with light elegant sauces, or smoked salmon.

Gosset Grand Reserve Brut NV **€95**

Champagne, France

The Oldest Champagne house in the world, created in 1584. Their Grande Reserve is an elegant blend of Chardonnay, Pinot Noir and Pinot Meunier and shows all the hallmarks of great Champagne including a rich but restrained palate, a creamy mousse and super fine bead.

Ruinart Blanc de Blanc NV **€95**

Champagne, France

Ruinart Blanc de Blancs is produced from a blend of 100% premiers crus Chardonnay grapes from the best of recent vintages. Smoky and focused, with an intensity to the racy acidity and tightly knit flavors of white peach.

Perrier-Jouet Belle Epoque 2007 **€120**

Champagne, France

This sublime and consistent Grand Brut reflects the House terroir: a blend 25% Chardonnay, 35% Pinot Noir, 40% Pinot Meunier, a wine which is light and elegant from the exceptional quality of the Chardonnay component. Exceptionally elegant.

Dom Perignon Vintage Brut 2004 **€190**

Champagne, France

The soft delicate flavours continue while the senses are tickled by the most delicate of fine bubbles. Though this is such a fine delicate wine, the complexity is astounding, along with its length. Stunning.

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SUGGESTED CHAMPAGNE LIST

CHAMPAGNE ROSÉ

Champagne Lété Vautrain Royal Rose Brut NV **€70**

Champagne, France

Expressive and elegant showing off its glittering salmon colour beautifully. The palate has a fleshy and fruity start that is characterized by delicate notes of raspberry and wild strawberry. Delicate and subtly textured, it has very light, well-integrated tannins and fine bubbles. .

Moet et Chandon Rosé Imperial NV **€85**

Champagne, France

A soft rose touched by raspberry flavors, this is generous and juicy in the middle, cut by a sharp acidity in the finish. It hints at the scent of pressed flowers.

Laurent Perrier Brut Cuvee Rosé NV **€125**

Champagne, France

This salmon-pink rosé Champagne is truly remarkable for its highly expressive bouquet, stemming from very careful preservation of fresh fruit aromas during the winemaking. Made with 100% pinot noir using skin contact, also known as the saignée method, Laurent-Perrier's know-how and attention to quality produces a finely crafted rosé with both depth and freshness. It has become the benchmark for rosé Champagne around the world.