

GEO

Valentines Tasting Menu

# Savour the Moment

Our inspiration comes from around the globe, but our ingredients come from just around the corner. Some of the world's best seafood and produce has been pulled from our local farms and coastlines, just minutes and miles away from where you sit right now. In a more cheffy mood, we might use words like 'provenance' and 'terroir' to talk about our menu. But what we really mean is food that captures the energy and excitement of being right here, right now, in this exact place. Savouring the moment, the experience, the taste, and the company.

## Our Suppliers

We are proud to support local and Irish suppliers

### FISH & SHELLFISH

Mary's Fish, Galway  
Dooncastle Oyster, Connemara  
Killary Fjord Shellfish, Connemara  
Goatsbridge Trout Caviar, Kilkenny

### FRUITS & VEGETABLES

Total Produce, Galway  
Curley's Fruit & Veg, Galway  
Donnacha Lettuce, Clare  
Thalli Foods, Forager, Clare

### DAIRY

Aran Island Cheese, Galway  
Galway Goats Farm, Galway  
Kylemore Farmhouse Cheese, Galway  
Cuinneog Butter & Buttermilk, Mayo

### MEATS

Quigleys Butchers Beef & Chicken, Cork  
Andarl Farm Velvet Pork, Mayo  
Gourmet Games, Wild Game, Clare  
McGeough Butcher, Lamb & arcuterries, Connemara

### SPECIALITY PRODUCTS

Galway Food ingredients, Pastry, Galway  
Slabh Aughty Honey, Galway



# Tasting Menu

## AMUSE BOUCHE

3, 7, 8a

## VELVET CLOUD LABNEH TORTELLINI

smoked almonds, smoked olive oil, beetroot

1a, 3, 7

## MACKEREL

cured & torched, vadouvan oil, buttermilk, pickled apple, goats bridge caviar

4, 7, 12

## KIR ROYAL SORBET

blackcurrant sorbet & sparkling wine

12

## IRISH BEEF

slow cooked beef, jerusalem artichoke, truffle & kylemore cheese crust, foie gras jus

7, 9, 12

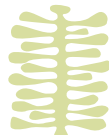
## MATCHA

matcha ginger & lemon grass roulade, lychee gel, lime & ginger sorbet

1a, 3, 7

## PETIT FOUR

7, 8



## ALLERGENS

**1** Gluten (**1a** Wheat **1b** Rye **1c** Barley **1d** Oats) **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soya **7** Milk  
**8** Nuts (**8a** Almond **8b** Hazelnut **8c** Walnuts **8d** Cashews **8e** Pecan Nuts **8f** Brazil **8g** Pistachio **8h** Macadamia **8i** Pinenuts)  
**9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Mollusc

Please note, all our beef is of Irish origin.

# Vegan Tasting Menu

## AMUSE BOUCHE

8

## BEETROOT

orange gel & segments, hazelnut foam, praline

8b, 12

## RISOTTO

seaweed & herbs, lemon oil

9, 12

## KIR ROYAL SORBET

blackcurrant sorbet & sparkling wine

12

## WELLINGTON

butternut squash, tofu & mushroom, vegan jus

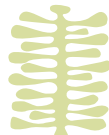
1a, 6, 9, 12

## LYCHEE, GINGER & GOJI BERRY RAVIOLI

ginger & lime sorbet

## PETIT FOUR

8



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