



VALENTINE'S DAY DINNER IN VI'S RESTAURANT

THREE-COURSE MENU, WITH A GLASS OF PROSECCO

€55 per person

(Two-courses €45 per person)

STARTERS

PANKO FRIED CALAMARI

WASABI AIOLI, SEA WEED SALAD

CONFIT DUCK LEG CROQUETTE

CHILLI & ORANGE SYRUP, WILTED SPINACH, MORELLO CHERRIES

SQUASH, SWEET POTATO & COCONUT SOUP

FRESH THYME, RUSTIC BREAD ROLLS

ST TOLA GOAT'S CHEESE SALAD

CONFIT PLUM TOMATO, GOATS CURD, WALNUT TUILLE,
AVOCADO, BABY LEAVES

TEMPURA CAULIFLOWER

CAULIFLOWER PUREE, PICKLED RED CABBAGE, STRING POTATO

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MAIN COURSES

SEARED MONKFISH, TIGER PRAWN & MUSSEL FRICASSEE

SAMPHIRE, GRILLED ASPARAGUS, SPINACH,
CURRIED SAFFRON & MARTINI CREAM

12 HOUR SLOW COOKED LAMB SHANK

FONDANT POTATO, CELERIAC PUREE, GLAZED CARROT, LAMB JUS

CHICKEN & CHORIZO BALLOTINE

DUCHESS POTATOES, CORN PUREE, STEM BROCCOLI, SAUCE SUPREME

RICOTTA CANNELONI

SPINACH, WALNUTS, ROAST CHERRY TOMATO, SHAVED PARMESAN,
TOMATO RAGOUT

8 OZ SIRLOIN STEAK

ROAST GARLIC & SQUASH PUREE, CAMELISED SHALLOT, TRUFFLE
SCENTED MUSHROOMS, PINK PEPPERCORN SAUCE, TWICE COOKED CHIPS

DESSERT

POPPYSEED CAKE

BLOOD ORANGE & CITRUS GEL

CHOCOLATE INDULGENCE

BELGIAN CHOCOLATE BROWNIE, DARK CHOCOLATE CHENTILY

CLASSIC TIRAMISU

PANNA COTTA

DARK CHOCOLATE, ORANGE AND CANDIED ORANGE

POACHED PEAR

CHAMPAGNE SORBET ROASTED ALMOND

(1) Cereals containing Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts
(6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame Seeds
(12) Sulphur Dioxide and Sulphites (13) Lupin (14) Molluscs