

HUDSON DINNER

3 COURSES - \$45 PER PERSON

CHOOSE 1 SMALL PLATE, LARGE PLATE AND DESSERT

SMALL PLATES

RED PEPPER HUMMUS market vegetable crudités

IRISH CHEESE PLATE irish cheddar - cashel bleu -
gubbeen - crackers - quince -
fig - pear

DEVILS ON HORSEBACK dates - goat cheese -
bacon - port reduction

LARGE PLATES

FILLET OF SALMON salsa rosa - arugula - charred lime

CHARRED CAULIFLOWER STEAK cauliflower and quinoa
cous cous - spinach
and cherry tomato -
nigella seeds

BRICK CHICKEN buttermilk caesar slaw -
charred lemon - fries

SHORT RIB COTTAGE PIE colcannon - irish cheddar

DESSERTS

COOKIE SKILLET brown butter chocolate chip cookie -
vanilla ice cream -
jameson whiskey salted caramel

KEY LIME PIE toasted coconut - chantilly cream

STICKY TOFFEE PUDDING vanilla gelato



O'TOOLE'S WAY