



KILLARNEY  
MOUNTAIN LODGE

# DINNER

## M E N U

### STARTERS

#### CHARCUTERIE 25

artisan meats + cheese | pickles + preserves | foccaccia | olives

#### BEEF + GIN CURED SALMON 21

horseradish crema | trout caviar | crispy rice

#### TOMATO + FETA SALAD 16

cucumbers | celery | onion | pepperoncini |  
olives | greek dressing

#### KALE + PEAR SALAD 16

poached pear | cranberries | pine nuts |  
shaved parmesan | lemon dressing

#### MUSHROOM TARTE 18

puff pastry | telleggio cheese | truffle |  
dandelion greens

#### WILD BOAR AGNOLOTTI 20

stuffed pasta | mushroom broth | sweet peas |  
calabrian chili

#### VENISON MEATBALLS 21

bacon | braised cabbage | cranberry agridulce

+ **daily soup:** daily creation | suggested by service staff

+ **complimentary bread service:** fresh baked | whipped butter or spread



## MAINS

### SEARED LAKE TROUT 33

white corn polenta | stewed ratatouille

### PICKEREL AL CARTOCCIO 33

charred fennel | sundried tomatoes | fingerling potatoes | olive butter

### SHRIMP + SCALLOP PASTA 45

mussels | tagliatelle pasta | spicy tomato sauce

### LAMB OSSO BUCCO 42

braised shank | saffron risotto | salsa verde

### SMOKED DUCK LEG 35

duck sausage | crispy pork belly | white bean ragout

### PEPPERCORN STEAK 48

10 oz striploin | parmesan frites | cipollini onion | peppercorn sauce

### PORCINI CHICKEN 33

chicken supreme | potato gratin | forest mushrooms | marsala sauce

### VEAL CHOP MILANESE 55

12 oz bone in chop | warm potato salad | pickled peppers | lemon sauce

### EGGPLANT AL FORNO 26

tomato sauce | fresh mozzarella | tagliatelle pasta

**+ catch of the day:** daily chef creation | suggested by service staff

**+ pasta of the day:** daily chef creation | suggested by service staff

**+ game feature:** wild game chef creation | suggested by service staff