

# Catalina

RESTAURANT

## Château Penin Wine and Dinner Pairing

Executive Chef Gabriele Bagni and his culinary team are delighted to present you with their menu, designed exclusively using seasonal, locally sourced and traceable ingredients.

### Artisan Inspiration

Bluebell Farm Goats cheese & Chive Pastry Bun -  
Blackberry - Smoked Almond (2,4,7)

### Starter

#### Whiskey Cured Salmon

Cured Irish Salmon - Goats bridge Trout Roe - Armagh Apple  
- Chive Vinaigrette (3,5,7,8,14)

### Main

#### Thornhill Duck

Seared Duck Breast - Roasted Artichoke - Candied Hazelnut - Sea  
Buckthorn - Thyme Jus (1,7)

### Desserts

#### Young Buck Blue Cheese

Dark Chocolate Ganache - Last Season Fermented Cherry (7)

#### Love Chocolate

Rich Chocolate Delice - Maple & Walnut Ice Cream (4,7,10)

For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted or removed at your discretion.  
All items are subject to availability. Some foods may contain nuts or nut oils.