

Starters

Parsnip and Apple Velouté with Parsnip Crisp and Cumin Oil £6.95

West Coast Scallops, Parsnip and Vanilla Purée, Glazed Apple, Crab Bonbon and Saffron Potatoes £9.95

Duck and Sun Dried Tomato Mousse Ballotine, Caramelized Pear and Baby Mushrooms £7.95

- Beetroot Carpaccio, Pears, Grapes and Candied Walnut £6.95
- Pan Fried Langoustines with Couscous, Sweet Pimentos and Rose Pepper Tuile £9.95

Main Course

Cod Fillet, Shallot Purée, Wild Mushroom Fricassee, Chorizo, Potato, Langoustine Bisque £18.50

Chicken Boudin, White Bean Chorizo Cassoulet, Sweet Potato Fondant, Prosciutto Crisp £18.50

Pork Fillet, Roasted Belly, Spiced Puy Lentils, Butter Poached Potato, Baby Corn £18.50

Beef Fillet with Pomme Dauphine, Cauliflower Purée, Market Vegetables and Tomatoes on the Vine £29.95

Risotto Provencal, Sage, Chestnuts, Salad Fennel, Rapeseed Oil £17.95

Desserts

Marshmallow Chocolate Fondant, Raspberry Ice Cream £6.95

White Chocolate Mousse, Dark Chocolate Pave, Mango Profiterole, Milk Ice Cream £6.95

Blue Cheese Panacotta, Pear and Sweet Chilli Chutney, Honey and Cashew Ice Cream £6.95

Carrot Cake, Walnut Caramel, Toffee Ice Cream and Cream Cheese Icing £6.95
 Selection of Scottish Cheese, Quince, Fruit, Bread £8.95

Tea, Coffee and Infusions with Petit Fours - £3.95



A Taste of Esperante

Parsnip and Apple Velouté with Parsnip Crisp and Cumin Oil Tommassi, Pinot Grigio, Italy 2010

West Coast Scallops, Parsnip and Vanilla Purée, Glazed Apple, Crab Bonbon and Saffron Potatoes *La Campagne Rosé, Cinsault, France, 2011*

Duck and Sun Dried Tomato Mousse Ballotine, Caramelized Pear, Baby Mushrooms and Foie Gras

Domaine de Valmoissine, Pinot Noir, France 2010

Pork Fillet, Roasted Belly, Spiced Puy Lentils, Butter Poached Potato, Baby Corn Ca'Lunghetta, Merlot, Veneto 2010

Carrot Cake, Walnut Caramel, Toffee Ice Cream and Cream Cheese Icing *Jerez-Xeres Cream Sherry*

> Selection of Scottish Cheese, Quince, Fruit, Bread (Supplement - 5.50) Taylors LBV Port. (6.50)

A Taste of Esperante £49.00 per person Tasting With Wine £69.00 per person

For this menu, Esperante Chef strongly recommends the participation of all guests at the table.

Last order for Taste of Esperante Menu is at 9:00pm

At Fairmont St Andrews, Esperante Head Chef is guided by his Guests' needs and changing tastes. He is committed to offering local, organic, seasonal and sustainable items wherever possible for a greater range of healthful choices.