

PERRIER-JOUËT 'ART OF THE WILDE' SUMMER MENU

FOREWORD

Inspired by glamour, art and champagne, WILDE is delighted to collaborate with famed Champagne house, Perrier-Jouët throughout the months of August and September.

The 'Art of the Wilde' is the universe created by Maison Perrier-Jouët to re-enchant the every day through the presence of magnetic, vivid, unbridled nature.

Our 'Art of the Wilde' menu is inspired by a Perrier-Jouët champagne flight including a first to Ireland, the 'Blanc de Blancs'; this trio has been showcased alongside some of the finest Irish ingredients.

Our resident Westbury florist, Appassionata Flowers has transformed the terrace into a beautiful and colourful wild flower installation, while Irish contemporary artist, Helen Steele has designed a bespoke floral menu cover.

Starters	Lunch/Dinner
Bere Island crab, citrus aioli, avocado, pickled cucumbers and dill	€13/15
Potato rosti & wilted spinach, Cais na Tire custard, Thornhill duck	€12/13
Mains	
Atlantic turbot, braised artichoke & samphire, shrimp parmentier	€30/32
Chicken boudin, celeriac, charred corn, toasted hazelnuts, light jus	€22/23
Dessert	
Amalfi Lemon tart, sherbet & Wexford strawberries	€9

PERRIER-JOUËT - A CHAMPAGNE FLIGHT €39

Indulge in three of Perrier-Jouët's elegant Champagnes with our 'Art of the Wilde' menu. The classic signature 'Grand Brut', the decadent 'Blason Rosé', and in a first for Ireland, the 'Blanc de Blancs', has been exclusively sourced to complement these specially created dishes.