

WILDE

Sake dinner

Canapés

Tempura Carlingford Lough Oyster, Seaweed Mayo
Thornhill Duck Breast, Liver Paté, Brioche
Beef Fillet "Tartar", Soy & Ginger

KEIGETSU Sparkling Sake 'John'

1st Course - Saké Glazed Salmon by Wrights of Howth, Compressed Cucumber, Mirin Pickle,
Wasabi Sour Cream

KEIGETSU Gin-no-Yume Junmai Daiginjo 45

2nd Course – Wild Atlantic Turbot, Leek Purée, Caramelised Endive, Silken Tofu, Clam and Mussel
Velouté

KEIGETSU Aikawahomare Tokubetsu Junmai

3rd Course – John Stone Rib Eye, Spice Rub, Celeriac & Shallot, Baby Watercress, Miso BBQ

KEIGETSU Sake Nature

4th Course - White chocolate & Yuzu Bavarois, Blackberry, Black Sesame Seed Crumb

KEIGETSU Yuzu Sake

KEIGETSU Yuzu Sake Infused Chocolates