

# WILDE

## Cederberg Wine Dinner

Wednesday 5th February 2025

An evening with David Nieuwoudt,  
owner and cellar master of Cederberg, South Africa

Chenin Blanc, Cederberg 2024

St. Tola goats curd Gougères

Wild Ferment Sauvignon Blanc, Cederberg Ghost Corner 2024

Halibut ceviche, yuzu ponzu, watermelon, avocado, pickle cucumber, toasted sesame seeds

Sauvignon Blanc/Semillon, Cederberg Ghost Corner 'The Bowline' 2021

Seared Kilkeel scallops, prawn toast, lobster bisque

Pinot Noir, Cederberg Ghost Corner 2019

Roasted Wicklow lamb chop, white bean & mushroom salad, celeriac, rosemary jus

Shiraz, Cederberg 2020

Roasted fillet of beef, seared foie Gras, shallot croquette, braised veg, red wine sauce

Cabernet Sauvignon, Cederberg 'Five Generations' 2021

Coolattin Mature Cheddar, Boyne Valley Blue cheese, Ballylisk Triple rose Brie  
fruit chutney, oat biscuits, honey & black grapes

Chocolate Petit Four - Selection of tea and coffee



Anno 1893

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