

# WILDE

## Orin Swift Wine Dinner

Wednesday April 23rd

Hosted by Edouard Baijot, Master of Wine

In association with Pembroke Wines

### Sauvignon Blanc, Orin Swift 'Blank Stare' 2023

Seafood platter

Dill cured salmon, baby gem

Carlingford Lough rock oyster, shallot relish

Seared tuna sashimi, yuzu ponzu

### Chardonnay, Orin Swift 'Mannequin' 2022

"Ocean boil"

West Cork mussels, brown crab claws, prawns,

crusty bread, garlic butter sauce

### Grenache-Petite Sirah-Syrah, Orin Swift 'Abstract' 2020

John Stone grass-fed Irish beef fillet carpaccio

parmesan & aged balsamic, toasted mushroom aioli

### Bordeaux Red Blend, Orin Swift 'Papillon' 2021

Skeaghanore duck breast, beetroot puree, mix grains, kale, blackberry jus

### Zinfandel-Petite Sirah-Syrah, Orin Swift '8 Years in the Desert' 2022

Dark chocolate tart, poached prunes, red wine caramel, whipped marcarpone

Petit Fours - Selection of fine teas and freshly brewed coffee



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