

WILDE

An evening with Château La Coste

Thursday April 23rd 2026

Hosted by winemaker Paul Guillouard

Château La Coste Rosé 2024

Served on arrival

Caviar, chive cream & blinis

Gruyère Gougères

Rosé d'une Nuit 2025

*Scallop carpaccio, Tempura Dublin Bay Prawn, Dinish Island Crab tartar
yuzu ponzu, watermelon, pickle cucumber, toasted sesame seeds*

Château La Coste Grand Vin Blanc 2020

Seared Halibut Chowder

Clams, mussels, asparagus

Château La Coste Grand Vin Rouge 2019

*Skeaghanore duck breast, silken Heritage carrots, caramelised Belgian endive,
cherry and pomegranate gastrique, toasted nuts*

Château La Coste Grand Vin Rosé 2024

Apricot tart, almond frangipane, vanilla ice cream

Petit Fours - Selection of fine teas and freshly brewed coffee



CHÂTEAU LA COSTE

Provence