

WILDE

An Evening with Charles Heidsieck

Thursday 5th March

Hosted by Sophie Kутten, International Brand Ambassador

In association with Liberty Wines

Charles Heidsieck Brut Réserve N.V.

Caviar, chive cream & blinis
Gruyère Gougères

Charles Heidsieck Blanc de Blancs N.V.

Scallop ceviche, Tempura Dublin Bay Prawn, Dinish Island Crab tartare
yuzu ponzu, watermelon, pickled cucumber, toasted sesame seeds

Charles Heidsieck Blanc des Millénaires 2017

Seared Halibut
Tom Kha Goong: aromatic shrimp & coconut soup

Charles Heidsieck 'Ambonnay' Coteaux Champenois Rouge 2022

Herb-crusted Wicklow lamb rack,
aubergine & red pepper caponata, toasted pine nuts, rosemary jus

Charles Heidsieck Rosé Vintage 2018

Mille-feuille
strawberries, raspberries and mascarpone cheese, toasted pistachios

Petits Fours - Selection of fine teas and freshly brewed coffee



Maison fondée à Reims en 1851

We strive to source all of our fish and seafood from sustainable sources. All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For guests with special dietary requirements or allergies, please ask your server for our allergen reference book.