

House of Arras Wine Evening

Hosted by winemaker Ed Carr

Blanc de Blancs NV

Carlingford Lough rock oyster, yuzu ponzu
Gruyère gougères
Dill cured salmon, cucumber pickle, blini, sour cream & caviar



Brut Elite Cuvée 1601 NV

Jerusalem artichoke velouté, shitake and corn fritter



Blanc de Blancs 2014 x Blanc de Blancs 2004 (Museum Release)

A Celebration of Irish Seafood

Dublin Bay prawn, Marie Rose, Dinish Island crab & avocado tartare

Castletownbere scallop, seaweed aioli



Grand Vintage 2015 x Grand Vintage 2016

Roasted Skeaghanore duck breast, charred pork belly, sweet & sour cherry glaze butternut squash, hazelnuts



Grand Vintage Rosé 2016 x Grand Vintage Rosé 2007

Mille-feuille berries and mascarpone ch

poached figs, raspberries and mascarpone cheese, toasted pistachios

Petit Fours / Tea & Coffee



ARRAS

TASMANIA

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 quests with special dietary requirements or allergies, please ask your server for our allergen reference book.