

WILDE

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

poached figs, raspberries and mascarpone cheese,

toasted pistachios

Petit Fours / Tea & Coffee



HOUSE OF

ARRAS

T A S M A N I A