



IRISH HOUSE RESTAURANT AND TRINITY PUB

1700's Pairing Dinner

NOVEMBER 29, 2018 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Wine and Cheese – Even though it is a centuries-old tradition, matching cheese with wine can still be intimidating. A perfect pairing can be an exquisite experience. We have chosen an extra sharp cheddar, a garlic and herb cheese with sharp and tangy flavors, and a smoked Gouda that is sweet, creamy and mild, given extra flavor by placing it over smoky embers.

Pairing: **Birch Wine** **14 Corot Noir** – The great natural acidity of the Corot Noir grape is reflected in the freshness and vibrancy of this deep red wine. The nose brims with aromas of wild berries, spice plum, violets, vanilla and white pepper. Mouth filling sensations of blackberries and raspberries lead to a lingering cocoa and baking spice finish.

SECOND COURSE

Williamsburg Lodge Corn Chowder – Loaded with corn, potato and celery, flavored with smoked pork, corn chowder is American cooking at its best. This hearty soup – a fusion of native ingredients and a cooking method developed first at the hearth – is almost synonymous with long summer days and fresh corn. It contains the common thread in American cooking, hearty and salty corn and pork.

Pairing: **Blackstrap Daiquiri** – Normally, the word *daiquiri* conjures up visions of fruity frozen drinks, but really, a daiquiri is any rum drink mixed with citrus. In this case, we're pairing a dark spicy rum with lime and honey, and a few dashes of this strange, but deeply fragrant ingredient. The result is smoky and fragrant with a small bit of sweetness and acidity, not unlike a rum drinker's version of an Old Fashioned.

THIRD COURSE

Veal Chop with Celery, Mushroom, Thyme and Mead – This meal is directly inspired by The King's Arm Tavern in Colonial Williamsburg. A large thick veal chop browned with shallots and onion and roasted alongside a bed of button mushrooms and fragrant herbs. The result is a tender meat with intensely flavorful condiments; served with small potatoes and garlic butter.

Pairing: **Mead** – Celtic mythology tells of a river of mead running through paradise, while the Anglo-Saxon culture held mead up as the bestower of immortality, poetry and knowledge. Mead was made in ancient times by diluting honey with water in clay or wooden vessels, then leaving airborne yeasts and those found naturally in the honey to do the rest. The perfect pairing for the veal, delicious and sweet.

FOURTH COURSE

Caramel Custard – Served warm, this caramel-glazed classic is both a comforting and an elegant dessert. From the Philippines to Spain, from Puerto Rico to India, each country has its own version of the popular crème caramel custard, or custard flan. Ours is inspired by The Williamsburg Inn – delicious, delicate and tantalizing to the taste buds.

Pairing: **Stone Wall** – There's something so comforting, so welcoming about a fall cocktail that warms you from the inside out, despite being cold and refreshing. Have you heard of a Stone Wall Cocktail? This updated version of a Stone Wall mixes rum with ginger beer and apple cider for a refreshing autumn cocktail.

TICKETS: Tickets are \$35 for ICC Patrons, \$40 for general public.

Special Patron presale for the first 7 days! Seating is limited for this special event – for tickets or to be added to wait list, please see a server or call 413-342-4358.

Irish House Restaurant and Trinity Pub at the Irish Cultural Center • 429 Morgan Road • West Springfield, MA