



IRISH HOUSE RESTAURANT AND TRINITY PUB

Cider Pairing Dinner

OCTOBER 25, 2018 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Fried Ravioli with Pumpkin Cider Sauce – We think it's totally normal to fry pasta, served alongside our Pumpkin Cider Sauce with amazing flavors and textures. Pumpkin Cider Sauce is delightfully creamy, comforting, and a joy to your taste buds for the fall season.

Pairing: **Downeast Pumpkin Cider (MA)** – Trust us on this. With a very short window of availability, pumpkin blend is made by adding fresh pumpkin mash to the apple press, finished with a chai brew. Delightfully refreshing.

SECOND COURSE

Apple Pecan Feta Spinach Salad with Maple Cider Vinaigrette – We love the fall flavors in this salad. So many different textures and flavors, but each one compliments the other. Sliced apple, onion and feta cheese with fresh baby spinach, topped with sweet curried pecans. The dressing is a perfect match which features tangy sweet Maple Cider Vinaigrette.

Pairing: **Champlain Mac and Maple Cider (VT)** – Vermont in a can. Mac and Maple pairs the well-loved McIntosh apple with just the right amount of Vermont maple syrup. 3rd Place Specialty Cider at 2015 Great International Beer & Cider Competition.

THIRD COURSE

Cider Glazed Chicken, Served with Roasted Root Vegetables with Sorghum and Cider – The apple cider glaze from the chicken is just right, not too sweet. Known in the southern US, sorghum was widely used until sugar cane barons pushed it out of common use. The sticky liquid is thick like honey while offering a flavor not quite as strong as molasses. It's the perfect partner for roasted root vegetables.

Pairing: **Samuel Smith's Organic Cider (UK)** – A medium dry cider with brilliant straw color, light body, clean apple flavor and a gentle apple blossom finish. Samuel Smith's makes this cider at a small, independent British brewery, the oldest brewery in Yorkshire.

FOURTH COURSE

Apple Cider Magic Cake – When sliced, this cake reveals three different and distinct layers, which create a rich and dense bottom and a fluffy and cakey top. Apple cider is reduced to a honey-like consistency, which adds richness in texture but also an intense tart apple flavor to help balance out the sweetness of the cake.

Pairing: **Virtue Rosé Cider (MI)** – A blend of hand-pressed heirloom Michigan apples aged in French oak barrels. Truly a cider made like wine, with floral notes and a dry, crisp finish. Rosé pours with the light pink of spring apple blossoms, with hints of fresh-picked apple, grapefruit peel, and green strawberry.

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 Sheri at 413-342-4358.

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