

IRISH HOUSE RESTAURANT AND TRINITY PUB

# Sparkling Wine Pairing Dinner

JANUARY 24, 2019 • 6:00 PM • DINNER BEGINS AT 6:30 PM

## FIRST COURSE

**Antipasto Skewers** – With so many flavors and textures on one stick, it's no wonder people devour these! Cheese tortellini, zesty Italian dressing, Tabasco (on the side, add if you'd like), Kalamata olives, grape tomatoes, thin slices of Genoa salami, mozzarella balls, basil, chopped artichoke hearts. What more could one ask to tantalize the taste buds.

*Paired with:* **Korbel Extra Dry California Champagne** – A fresh, off-dry California champagne that is light, luscious and always a crowd favorite. It features delightful flavors of bright citrus, vanilla and spice.

## SECOND COURSE

**Marinated Vegetable Salad** – A simple vegetable salad? Not this time; the vibrant colors and flavors of this salad add pizzazz to your meal. Simply something fresh and clean and good-for-you delicious. The dressing on this salad is simple and flavorful. No need to overcomplicate – topping it off with feta cheese means deliciousness in every bite.

*Paired with:* **Martini and Rossi Sparkling Moscato** – The Moscato Bianco grape (also known as Muscat Blanc à Petits Grains) has long been found in the Piedmont and, along with Nebbiolo, may be one of the oldest grapes in the region. This light pink sparkler has plenty of elegant red fruit, with subtle spice. Bright, clean and fresh, it's a great sparkling wine for any number of occasions – before and during the meal.

## THIRD COURSE

**An Irishman's Mac and Cheese** – Mac and cheese is always a good idea, especially today. It's loaded with all things a really good mac and cheese should be, and then some. Indulgent amounts of sharp Irish cheddar, a little bacon, some kale pesto, Guinness, and a little potato chip crumble on top, baked to cheesy pasta perfection. It had to happen. This is an amazing dish you will fall in love with.

*Paired with:* **Chook Sparkling Shiraz** – Fruit is sourced from premium Shiraz growing regions including McLaren Vale and Langhorne Creek with the result being a rich, luscious Sparkling Shiraz that is well balanced and food friendly. Showing wonderful smooth integrated fruit and a rich weighty texture across the palate. This is blended with a touch of younger vintage Shiraz bringing ripe juicy fruit characters to the finished product.

## FOURTH COURSE

**Tiramisu** – Mascarpone custard layered with whipped cream, and rum and coffee soaked ladyfingers. What we found is a recipe that will take you back to a time when life was simpler. When food was something almost magical, that resonated deep down inside. This most delicious dessert is the perfect ending to a perfect meal.

*Paired with:* **Cook's White Zinfandel Champagne** – A salmon pink color with a juicy strawberry/berry character and fresh grapey notes. The aromas of grape and fresh berry are balanced with a bouquet of toasty yeast notes and floral nuances. This champagne is medium-sweet, with crisp fruit flavors, complexity, and a long, smooth finish.

**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