



IRISH HOUSE RESTAURANT AND TRINITY PUB

# Wine Pairing Dinner

MAY 31, 2018 • 6:00 PM • DINNER BEGINS AT 6:30 PM

## FIRST COURSE

**Charcuterie Board** – with Hot Country Style Pork Salami, Black Truffle Country Style Port Salame, Smoked Chili Cheddar and Mystic Cheese Melinda Mae Cheese, Crackers, Roasted Red Peppers, and a Cheese Spread made with Shatter Grenache.

*Pairing:* **Shatter Grenache Red Wine** has aromas of roasted black fruit with hints of anise, black pepper and vanilla. With lush flavors of blueberry and plum, leading to sweet notes of dried fruit on the mid-palate and soft tannins which are nicely balanced with bright acidity.

## SECOND COURSE

**Garden Salad** with fresh greens, tomatoes, cucumbers, peppers, onions, red radish, and topped with Gorgonzola. The dressing is made with Monte Antico Rosso.

*Pairing:* **Antico Rosso** is a Tuscan classic, deep ruby color with garnet reflection. Its elegant bouquet of leather, black cherries, licorice, and plums prelude a medium to full-bodied palate where ripe red fruit, gout de terroir, subtle notes of vanilla, and violets harmonize and linger, interlacing with the soft tannins and silky texture. Firm backbone, perfect integration of acidity and fruit, well-rounded.

## THIRD COURSE – ENTRÉE

**Pork Wings** served with a chutney sauce made with Carmen Petite Sirah Gran Reserva. Served with rolls and butter, red skinned potato, and asparagus.

*Pairing:* **Carmen Petite Sirah Gran Reserva** wines are typically deep, dark, rich, and inky, with concentrated flavors of blueberry, plum, blackberry, black pepper, sweet baking spice, leather, and cigar box and chewy, chocolatey tannins. Notes of vanilla and coconut can be found in examples with significant amounts of new oak.

## FOURTH COURSE – DESSERT

A delicious **Red Velvet Cake** served with raspberries, and a light sauce made with Viticoltori Dell'Acquese, Brachetto.

*Pairing:* **Viticoltori Dell'Acquese, Brachetto** is extremely aromatic, complex and historical grape variety grows only in the area of Acqui Terme, in Southern Piedmont. The cold maceration of the grapes, followed by a soft pressing, allows the extraction of the typical intense aromas from the skins and gives the wine its characteristic light ruby red color. Very pleasant and extremely elegant.

## \*\*\* GET YOUR TICKETS \*\*\*

*Tickets are \$35 for ICC Patrons, \$40 for general public. Special Patron presale for the first 7 days, after which tickets will be open to the public. 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