



IRISH HOUSE RESTAURANT AND TRINITY PUB

Whiskey Pairing Dinner

JUNE 28, 2018 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Cranberry Cream Cheese Tartine – A delicious anytime sweet bread. Using a sliced foccacia, with a thin layer of cream cheese, topped with a spread of whole berry cranberry sauce and streusel. A sweet glaze made with Jameson, powdered sugar, and fresh cranberries.

Pairing: Jameson Caskmates – An initial aroma of freshly cut hay is complemented by a crisp orchard fruit character: green apples and pears, with a twist of lime zest. Mild pot still spices appear, deepening from green tea to hazelnut and milk chocolate. The initial sweet mouth coating typical of the Irish pot still inclusion is quickly complemented by the subtle touch of hops and cocoa beans from the beer cask finish. Long and sweet with milk chocolate and butterscotch.

SECOND COURSE

Arugula Salad – Served with sunflower seeds (if needed, these may be left out), cucumbers, tomatoes, red cabbage, portabella mushrooms, and bacon bits. Salad dressing made with Jameson Whiskey, olive oil, balsamic vinegar, brown sugar, salt, fresh thyme, cracked pepper, a dash of cayenne, and a bit of garlic.

Pairing: Jameson – As you can imagine, producing a blended Irish whiskey that has been enjoyed for over two centuries takes a lot. Jameson Irish Whiskey is made by blending rich pot still whiskey made from both malted and unmalted barley, with the finest grain whiskey, both distilled three times for smoothness, and your enjoyment.

THIRD COURSE – ENTRÉE

Butter Milk Chicken – Chicken breast, in a seasoned butter milk batter deep fried to perfection, served with mashed potato, glazed with a gravy made with Jameson Caskmates IPA, corn on the cob, and fresh baked corn bread.

Pairing: Jameson Caskmates IPA – Floral, herbal hops, grapefruit citrus notes with subtle orchard fruits, complemented by wood shavings and a little nuttiness. Hops and light citrus with sweet herbal notes and delicate spicy tones. The lingering fresh fruit and hops give way to grains of barley and a signature smooth finish.

FOURTH COURSE – DESSERT

Chocolate Lava Cake – A rich, moist hand crafted chocolate ganache is surrounded by a delectable chocolate cake, infused with Jameson Black Barrel, and topped with a strawberry.

Pairing: Jameson Black Barrel – Time spent maturing in these barrels leads to intensified aromas of butterscotch, fudge, and creamy toffee. Nutty notes are in abundance alongside the smooth sweetness of spice and vanilla. Enjoy the richness and intensity of toasted wood and vanilla.

*** 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