



IRISH HOUSE RESTAURANT AND TRINITY PUB

Guinness Pairing Dinner

JULY 26, 2018 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Irish Sausage Rolls – A fun and delicious appetizer. In Ireland, they are very popular at pubs, home parties, and ready-made from bakeries. The delicious filling is made with pork, spices, and Guinness for an unmistakable flavor. Served warm, and enjoyed plain or with our Guinness dipping sauce – sharp cheddar cheese, cream cheese, Worcestershire, Dijon mustard, garlic, paprika, and Guinness.

Pairing: Guinness – Rich and creamy. Distinctively black. Velvety in its finish. This iconic beer is defined by harmony. Sip after sip, sweet counters bitter as the malt arrives on cue to compliment a base of roasted barley. Just as the unmistakable white head sits flush atop the dark beer, so do the flavors counter and combine perfectly. This is our greatest innovation. Truly unique. Perfectly balanced. Made of More.

SECOND COURSE

Waldorf Salad – A fruit and nut salad made of fresh apples, celery, grapes and walnuts (on the side), dressed in a Guinness Foreign Extra Stout vinaigrette dressing and served on a bed of lettuce for a burst of flavor. The dressing contains walnut oil. *In case of allergy, salad and dressing can be made without nuts.*

Pairing: Guinness Foreign Extra Stout – Fruit and caramel flavors begin, smoky notes and a vibrant bitterness follow. Where extra hops and a stronger alcohol percentage were once used to preserve the beer, allowing it to survive during long sea voyages, now they yield bold taste and unique flavor profile.

THIRD COURSE

Asparagus Chicken Stir Fry – Served over rice with succulent pieces of chicken and crunchy asparagus bursting with flavor, made with Guinness Extra Stout with its bold flavors and aroma. The perfect blend to tantalize your palate.

Pairing: Guinness Extra Stout – As deep as Guinness Extra Stout's color is its taste. Crisp barley cuts through hops. A bite draws you in, bold flavors linger. Bitter marries sweet. A rich, refreshing taste, brewed with skill, built to last.

FOURTH COURSE

Chocolate Cake Parfait – A delectable dessert with layers of chocolate goodness. Every bite has tastes of each layer, from the smooth chocolate to the fruit and cream cheese. Add in the flavors of Guinness Blonde for a blast of parfait delight.

Pairing: Guinness Blonde – Irish tradition meets American spirit in Guinness Blonde American lager. Complex and flavorful. Light, floral and alive with citrus. This beer is perfectly balanced with a lingering malt and biscuity finish. It's the coming together of vibrant flavors, of character drawn from both sides of the pond. And it's come a long way to get here.

*** GET YOUR TICKETS ***

Tickets are \$35 for ICC Patrons, \$45 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