



IRISH HOUSE RESTAURANT AND TRINITY PUB

Tequila Pairing Dinner

AUGUST 30, 2018 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Layered Bean Dip – A Mexican-style appetizer with bean dip, cheese, jalapeño peppers, chili sauce, guacamole, and tortilla chips. Mouth watering flavors with a bit of a kick, and layered chips that resemble sombreros.

Pairing: **Reposado Margarita** – Made with Don Julio Reposado Tequila, aged for eight months in American white-oak barrels, golden amber in color, with a rich, smooth finish. A mellow, elegant flavor and inviting aroma, which is best savored as part of this refreshing drink.

SECOND COURSE

Cucumber and Avocado Salad with Tequila Poppy Seed Vinaigrette – This combination of tequila, poppy seeds, extra virgin olive oil, and a handful of other ingredients is all it takes to make a delicious, unique, flavorful salad.

Pairing: **The Character** – Made with Don Julio Blanco, with its crisp agave aromas, blended with hints of citrus, light sweet Pimm's original wrapped in a cucumber slice, and topped with tonic water. The perfect match for a unique salad.

THIRD COURSE

Grilled Pork Tenderloin in Charred Chile Adobo – This Adobo-style grilled pork tenderloin is so flavorful, it will become a go-to at your house! Marinated in garlic, vinegar, and other spices, grilled to perfection. It will melt in your mouth. Also served with Mexican potatoes, with zucchini, onion, and poblano pepper corn. This is a meal bursting with flavor.

Pairing: **70 Lavender Mule** – Made with Don Julio 70, smooth in character with highlights of vanilla, honey and toasted oak. Lingering hints of oak followed by a clean, warm finish. This somewhat sweet drink is a perfect match to the flavors you will experience with your main meal.

FOURTH COURSE

The Perfect Pear – Tequila poached pears with a cactus pear coulis cannot be restrained. Poaching pears is a surprisingly delicious seductive treat. This is a sinful dessert.

Pairing: **Cold Brew Shakerato** – Made with Don Julio Añejo Tequila, full-bodied and complex with expressions of cooked agave, wild honey and oak-infused butterscotch. The perfect ending to a perfect meal.

*** 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