



IRISH HOUSE RESTAURANT AND TRINITY PUB

# White Wine Pairing Dinner

SEPTEMBER 27, 2018 • 6:00 PM • DINNER BEGINS AT 6:30 PM

## FIRST COURSE

**Buttered Parmesan Crostini** – The word *crostini* brings to mind something cute, small and crusty. And that's exactly what this is, plus cheesy and gooey. Thick garlic bread smothered in melted yellow cheddar cheese that gets oil on your chin when you take a big bite.

*Pairing:* **Avissi Prosecco** – Brilliant straw-yellow sparkling wine with a fine and persistent perlage. The bouquet reveals fragrant aromas of honeysuckle with refreshing flavors of green apple and ripe pear, and a delicate finish.

## SECOND COURSE

**Arugula Orange Salad with Pomegranate-White Wine Vinaigrette** – Perfect for entertaining, this salad features a wide range of colors, textures, and flavors. Our White Wine Vinaigrette Dressing works with the sweet and tart taste of the pomegranate and oranges. Amazing flavors to tantalize the palate.

*Pairing:* **Conundrum White** – Light in color, this wine opens with the evocative scents of apricot, pineapple, honeysuckle, and coconut. Entry on the palate is creamy and soft, with lush flavors of Asian pear, Hawaiian fruit, and apricot and brown spice. The finish brings just a wisp of acid to balance the richness of the fruit.

## THIRD COURSE

**Seared Scallops with Lemon Orzo** – Perfectly seared and seasoned scallops are served over a lemon orzo. This simple looking meal is full of color and flavor; a meal to remember, every bite a little different due to the masterfully crafted flavors and textures.

*Pairing:* **Napa Cellars Chardonnay** – The Napa Cellars 2016 Chardonnay displays the classic characteristics indicative of this region. Aromas of peach, bright apple and graham cracker excite the senses. Flavors of pear, crème fraîche, and pie crust are complemented by a creamy texture with balanced acidity and a nice, lingering finish of crème brûlée and white peach.

## FOURTH COURSE

**Dulce de Leche Crispiers** – For a grown-up twist on the classic Rice Krispies Treats, Marcia Kiesel ingeniously swaps out marshmallows for the Latin American dessert sauce dulce de leche, and then adds even more crunch with toasted, sliced almonds. This dessert is caramelly, nutty, and amazingly crispy.

*Pairing:* **Cucina Mista Moscato d'Asti** – A clear, brilliant color and rich aromas of peaches, stone fruit, and a touch of floral notes invite you to taste this wine. On the palate, there are soft, crisp flavors of peach, apricot and honey that balance perfectly with the light carbonation, making this a perfect sipping wine when chilled.

**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 Sheri at 413-342-4358.*

Irish House Restaurant and Trinity Pub at the Irish Cultural Center • 429 Morgan Road • West Springfield, MA