

IRISH HOUSE RESTAURANT AND TRINITY PUB



# Whiskey Pairing Dinner

MARCH 28, 2019 • 6:00 PM • DINNER BEGINS AT 6:30 PM

## FIRST COURSE

**Puff Pastry Pinwheels** – Golden, flaky puff pastry wrapped around melted cheeses and hearty, garlicky spinach, or a most delicious apple wood smoked bacon with cheese, shaped into spirals. Warning: these tasty little pastries will disappear quickly; you will definitely love them.

*Pairing:* **Tullamore Dew Cider Cast Finish** – While original Tullamore Dew is matured in old Kentucky Bourbon and Spanish Oloroso casks, Tullamore Dew Cider Cask is given an additional maturation phase. The finest apples are selected and then freshly pressed and held in oak casks for several months. As the cider ferments, the tart-yet-sweet notes infuse the bourbon casks. The fermenting cider is siphoned off, replacing it with Tullamore Dew Irish whiskey for a further three months of maturation. Created in the heart of Ireland.

## SECOND COURSE

**Sugar Snap Pea Slaw Salad** – You've never had slaw salad like this! While sugar snap peas are often served cooked, they are sweet, crunchy and refreshing when served raw, as they are in delicious slaw salad. Sliced sugar snap peas, green and purple cabbage, Granny Smith apples, red peppers and scallions, in a bed of green leaf lettuce, with a simple vinaigrette. Not too sweet, not too sharp, a perfect blend of flavors and textures to tantalize your taste buds.

*Pairing:* **Crown Royal Apple** – To create this extraordinary blend, Crown Royal whiskies are hand-selected by their master whisky blenders and infused with Regal Gala Apples and apple flavors. The result is a delicious Canadian whisky balanced with notes of crisp apple flavor.

## THIRD COURSE

**Cinnamon Lamb Stew** – Lamb stew is a hearty dish packed with sweet and savory flavors. Spices infuse into tender pieces of meat and tomatoes, chopped vegetables, carrots and butternut squash as they slowly cook. The stew is topped with cinnamon-scented couscous to soak up all of the delicious juice. The stewing liquid combines the warm cinnamon, ginger and cumin spices with savory garlic, onions and olives. In winter weather, this flavorful recipe provides a healthy and nourishing warm meal.

*Pairing:* **Flaming Leprechaun Cinnamon Spirit** – Combines the key elements of traditional Irish distilling practices with those of modern blending and flavoring. The cinnamon drink's unparalleled taste is based on an old homemade recipe that has been handed down through generations. More than one thousand hours have been spent refining and improving this formula so that it can be brought into the modern age for everyone's enjoyment.

## FOURTH COURSE

**Chocolate Trilogy** – Calling all chocolate lovers! Enjoy rich chocolate cake layered with dark chocolate, milk chocolate and white chocolate mousse and finished with dark chocolate curls. This decadent dessert is amazing!

*Pairing:* **Mad March Hare Poitín** – The origins of Irish Poitín are shrouded in mystery. Poitín is a spirit that predates anything you're ever likely to have tasted, including whiskey. The name Poitín (pronounced: 'put-cheen') is Irish for 'small pot' – Poitín was traditionally distilled in small copper pot stills. Given its unique history, craftsmanship and versatility, Poitín is taking its rightful place as an icon of world spirits.

**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 413-342-4358.

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