



IRISH HOUSE RESTAURANT AND TRINITY PUB

Margarita Pairing Dinner

MAY 16, 2019 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Shrimp Ceviche – Shrimp served with chopped red onion, chile, cilantro, cucumber, and avocado with lemon and lime juices. With the warm days of summer approaching, a great way to cool off is with ceviche. Typically made with red snapper that is “cooked” by the acidity of lime and lemon juice, this version is prepared with shrimp, which is first lightly cooked, and then marinated in the citrus juice. A delicious, light starter that will have you asking for more!

Pairing: **Peach Margarita** – These peach margaritas are the perfect refresher. Warm summer evenings are perfectly suited to a delicious, cool libation. On the rocks, this peach margarita recipe is exquisitely sweet, refreshing and potent!

SECOND COURSE

Mexican Salad – All of the ingredients that we would normally put into a burrito are tossed together, except for the rice. We use green and red oak leaf lettuce, topped off with slices of avocado, and tortilla chips. This fresh, green salad is one of our go-to favorites to balance out the avocados. Sweet, spicy, and crunchy all in one bite!

Pairing: **Señorita Margarita** – This Señorita margarita cocktail is amazingly refreshing, sweet, fruity and sour – a perfect spring cocktail. The complementary flavors of raspberry, mint, and lemon make this Señorita margarita cocktail extra special. The results are a fresh, juicy flavor with a salty, lip-smacking touch.

THIRD COURSE

Cheesy Mexican Chicken – The cheesy Mexican flavor of this slow-cooked chicken is delicious over rice. So full of flavor, this chicken is going to become one of your all-time favorites! Topped with our favorite cheeses, you will enjoy the unique, flavorful, ooey gooey meal!

Pairing: **Blood Orange Margarita** – Blood orange season is here in all its glory, and margaritas are never out of season. So let's bring the two together in this lovely, delicious blood orange margarita. The citrus cuts through the rich flavors of the chicken pairing and its spices perfectly. Cheers!

FOURTH COURSE

Churros – These little sticks of goodness are absolutely divine. Crunchy, warm, cinnamon sugar treats that should be enjoyed by all.

Pairing: **Raspberry Beer Margarita** – This margarita is made with raspberry flavored beer and classic margarita ingredients. It's a fruity beer cocktail that combines two popular adult beverages into one delicious drink. Together they make the perfect spring cocktail!

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