



IRISH HOUSE RESTAURANT AND TRINITY PUB

Spring Picnic Pairing Dinner

APRIL 25, 2019 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Bacon Wrapped Asparagus – This is by far the best kind of asparagus dish you will ever have, and the one we love for sure! From the salty, crisp bacon to the tender-crisp asparagus, this is the most delicious dish to tantalize the taste buds.

Pairing: **O'Hara's Pale Ale** – A contemporary style IPA with an Irish twist. Combining the balance of European IPAs with the generous dry hopping of American pale ales (APAs), this beer is everything an IPA should be and more. Zesty and refreshingly bitter, the finish is long. With a copper toned body topped with a lightly carbonated head, the dry hopping brings an intense aroma and lasting array of fruit and floral notes.

SECOND COURSE

Baby Red Potato Salad – This potato salad is absolutely delicious, especially if you're not a fan of traditional potato salad loaded with mayonnaise. This red potato salad is something that isn't limited to the warmer months, and can be made and eaten whenever. We are going to make it a point to break the rules and have it even when it's cold outside! A picnic favorite sure to be gobbled up non-stop.

Pairing: **Wexford Irish Cream Ale** – Keg, pasteurized, regular; this authentic Irish Ale dates back to 1810 from Co. Wexford. Brewed to an original family recipe using Irish malt and hops, Wexford has a smooth mellow creaminess we believe you will enjoy.

THIRD COURSE

Baby Back Ribs with Garlic Butter Mixed Vegetables – Do you love ribs? Each and every year we really look forward to grilling season. After years of making our tried and true recipe, we created these Baby Back Ribs that definitely give our usual recipe a run for its money. We may never go back – served with Garlic Butter Vegetables, a simple and delightful dinner side with a mix of flavors, colors and textures. The perfect dish all around.

Pairing: **O'Hara's Stout** – A robust roast flavor complemented by a full-bodied and smooth mouth feel. The generous addition of Fuggle hops lends a tart bitterness to the dry espresso-like finish. This sessionable stout beer is filled with rich complex coffee aromas mingled with light liquorice notes. The combination of traditional stout hops with an extra pinch of roast barley allows us to stay true to Irish tradition, recreating a taste so often yearned for by stout drinkers.

FOURTH COURSE

Mint Chocolate Chip Ice Cream Pie – This delicious ice cream pie has a homemade chocolatey Oreo crust, filled with a creamy mint chocolate chip ice cream, topped with whipped cream and drizzled with caramel and chocolate syrup! It's going to become your new favorite frozen dessert.

Pairing: **O'Hara's Red** – This Red stands out in this beer style category. The malt body is as impressive as a bock, albeit in a uniquely Irish way. With incredibly smooth malt body complimented by caramel tones and perfectly balanced in bitterness, this Irish Red is much more complex than its mainstream rivals.

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