

Patron
Donated!

IRISH HOUSE RESTAURANT AND TRINITY PUB

Beer Pairing Dinner



AUGUST 29, 2019 • 6:00 PM • DINNER BEGINS AT 6:30 PM

The beer for this pairing has been generously donated by an ICC Patron near and dear to our hearts.

FIRST COURSE

Panko and Parmesan Topped Zucchini – Al dente squash, crunchy Panko and salty/sharp Parmesan make a great snack, and a fun way to use zucchini. Don't hesitate to give this one a try; we think you'll like it and it might just convert someone who doesn't think they like zucchini!

Paired with: **BBC Steel Rail (Extra Pale Ale)** – Berkshire Brewing Company's flagship brew is a light-colored, medium-bodied ale exhibiting exceptional freshness through its 2-row pale malt backbone and signature hop flavor and aroma. In the words of renowned beer writer Lew Bryson, Steel Rail EPA is "what the water in heaven oughta taste like."

SECOND COURSE

Antipasto Salad – Incredibly flavorful, with the perfect mixture of sweet, savory and spicy ingredients including beautiful seasonal vegetables, prosciutto, salami and Italian seasoning. This colorful dish will steal the show.

Paired with: **Tree House Brewing Julius (American IPA)** – Bursting with pungent American hops, Julius - their flagship American IPA - is a bright, juicy beer filled with flavors and aromas of mango, peach, passion fruit, and a mélange of citrus juice. A soft, pillowy mouthful and rounded bitterness ensure Julius will never tire the palate - a true joy to drink!

THIRD COURSE

Maple Dijon Salmon and Smoky Roasted Cauliflower – This is our favorite way to prepare salmon. The star of the dish is the topping made with maple syrup, Dijon mustard, rosemary and lemon zest. The fragrant citrus and evergreen notes cut through the rich salmon, while the maple syrup provides a marvelous balance of sweet and sour. Roasting infuses the flavors into the cauliflower. The complex mix of flavors make this dish irresistibly delicious.

Paired with: **Iron Duke Baby-Maker (Irish Porter)** – This dark ruby colored ale is slightly malty sweet with a delightful roasted finish. Baby-Maker, while Irish at its roots, has influences from all over the beer spectrum. No parent admits they have a favorite child, but at Iron Duke the Baby-Maker holds a special place in their hearts.

FOURTH COURSE

Fresh Fruit Salad – All the fresh fruit in this salad is locally grown, from local farmers. With beautiful colors and flavors, nothing is needed but a little whipped topping for a delicious ending to your meal.

Paired with: **Tree House Brewing That's What She Said (Milk Stout)** – A sneakily complex beer, exhibiting flavors of milk chocolate, fresh roasted coffee, caramel, and even a hint of smoke. Absolutely loaded with flavor for a 5.6% beer, and the inclusion of Lactose takes the edge off of the dry, roasty notes found in a typical stout. Soft, creamy, and luscious while maintaining supreme drinkability - a beer that is notorious for converting 'pale' beer lovers to the dark side!

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