



IRISH HOUSE RESTAURANT AND TRINITY PUB

Island Breeze Pairing Dinner

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

FIRST COURSE

Mango Watermelon Summer Salsa – This recipe is loaded with fresh summer produce, light and full of color! We like to call it a “salsa” because it’s got a bit of a kick from the jalapeño and red onion. Perfect to eat with tortilla chips. There is a variety of textures, with green bell pepper giving this dish a bit of a crunch, and the contrasting soft, sweet mango and watermelon. Simply delicious.

Pairing: **Mango Cooler** – Sweet, refreshing and just perfect on a hot summer day. Here is a fun drink to start the weekend. We know margaritas are traditional, but we wanted to mix it up a little. We wanted something light, fruity and refreshing! A summer evening is the perfect time for this refresher.

SECOND COURSE

Berry Delicious Summer Salad – Bring berries to the dinner table to make them really shine. Why save all that sweetness for dessert? This simple, light salad is served with vinaigrette dressing to bring out all its flavors of mixed greens, blueberries, gorgonzola and toasted walnuts. (Walnuts will be served on the side. Please notify your server if you have a nut allergy.)

Pairing: **Mermaid Water** – This rum punch’s gorgeous shade of greenish-blue makes us think of summer. If you enjoy sweet and fruity drinks, this one is for you. Fresh-squeezed lime juice balances the sweetness and is key to the unique flavor of this rum punch. You’ll feel like you’re on a tropical island on a summer day.

THIRD COURSE

Garlic Shrimp with Pan-Roasted Tomatoes and Summer Squash Noodles – Colorful, spiralized yellow and green squash noodles give this dinner a fun and healthy spin. Summer squash’s mild flavor makes it a perfect pasta substitute, plus it’s packed with nutrients. Pan-roasted cherry tomatoes and shrimp complete the dish. The sauce is a simple mix of garlic and white wine, and the result is a vegetable-rich meal that’s gluten-free, and low-carb. Flavorful, light and a perfect summertime dinner.

Pairing: **Scarlet O’Hara Cocktail Punch** – One of our favorite things this time of year is a long, lazy summer day with a Scarlet O’Hara cocktail punch! This cocktail features Southern Comfort, a favorite below the Mason-Dixon Line. Its fruity, apricot-like liqueur pairs nicely with cranberry juice and a dash of lime (an optional, yet preferred ingredient). A popular drink for some time and it is sure to become a favorite of yours.

FOURTH COURSE

Summer Berry Crostini – Summer Berry Crostini is a deliciously sweet, crunchy and creamy dessert that is perfect for any summer gathering. The burst of fresh summer berries in each bite is a perfect complement to the creaminess of the honey and ricotta. Fresh mint adds a touch of brightness to this dish.

Pairing: **Mai Tai** – Taste the tropics with this fruity and refreshing cocktail. The pineapple and orange juice blend perfectly with rum and refreshing fruit flavors. This Mai Tai will be on repeat all summer long!

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