

IRISH HOUSE RESTAURANT AND TRINITY PUB

Whiskey Cocktail Pairing Dinner

SEPTEMBER 26, 2019 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Whiskey Smoked Wings with Bacon Bourbon BBQ Sauce – Bourbon and bacon chicken wings – yes, we said that right. And we use the Carson Rodizio grill to ensure maximum flavor and texture on the wings. These wings are very, very tasty; for sure they will be devoured by all. And of course, everything's better with bacon!

Paired with: **Jameson Irish Redhead** – Sprite, Grenadine, lemon, lime, and Jameson Irish whiskey combine to make a light, sweet, bubbly drink; but like most redheads, it packs a punch!

SECOND COURSE

Warm Lemon Tomato and Bean Salad – We wanted to try something a little different with this warm salad. Blanching the green beans helps them retain their bright green color and crunchiness. The sweetness of the grape tomatoes and capers really offsets the tangy lemon in the dressing; this salad is surprisingly delicious and crisp.

Paired with: **Irish Doe** – This bright mix of smooth Irish whiskey, ginger, Pama Liqueur, and tart lime juice is sure to make you want to dance. This Irish twist swaps the traditional vodka base for one of Irish whiskey. It's simple, flavorful, and refreshing.

THIRD COURSE

Deep South Bourbon Shot Steak Sandwich – Marinating the steak gives it an amazing smoky Deep South flavor. The Tennessee Whiskey gives it a lovely kick. Bourbon-simmered onions and pan-grilled skirt steak make this hearty entrée into a memorable meal on a bun. Each bite of this flavor-filled sandwich is just delicious.

Paired with: **Irish Fix** – The Irish Fix cocktail is made from Irish whiskey, Irish Mist, lemon juice, and pineapple juice. The final result is multi-layered and flavorful; with delicious hints of all the ingredients, this tasty combination will make the taste buds tingle.

FOURTH COURSE

Chocolate Pavlovas with Bourbon Strawberries and Whipped Cream – Pavlovas are a delicate, sweet, melt-in-your-mouth meringue base that is traditionally topped with lightly sweetened fruit and pillows of soft whipped cream. We decided a strawberry-themed dessert was just what we needed. And because we are adults, we decided we needed a bit of bourbon too. They are to die for!

Paired with: **Irish Iced Coffee** – This chilled-down spin on Irish coffee is one of our all-time favorite drinks. It's made with Irish whiskey plus a rich coffee, topped with real whipped cream. If you like iced coffee, this is the cocktail for you, with great sipping flavor.

TICKETS: Tickets are \$35 for ICC Patrons, \$40 for general public.

ICC 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