

IRISH HOUSE RESTAURANT AND TRINITY PUB

Patron
Picked!

Wine Pairing Dinner



OCTOBER 24, 2019 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Hot Blueberry Cheddar Dip with Toasty Bread – Do you love warm blueberries bursting just like they do inside of pancakes? This is the same idea, but an actual bowl of savory cheese with blueberries smashed inside, ready to blend blue and purple into the whitest cheddar you've ever seen. Rich and elegant when blanketed on top of super crisp, golden bread.

Paired with: **Finca Nueva Crianza 2014** – Intense cherry color with purple hints. On the nose, fruit sensations (blackberries, blueberries, black fruits) dominate the perfectly integrated tones conveyed by aging in wood barrels that provide sensations of cedar and tobacco. Serious and lively on the mouth.

SECOND COURSE

Sugar Snap Pea Salad – This salad is refreshing, bright, and a good foil to spicy foods. With amazing feta, crisp sugar snap peas, bright radishes, freshly chopped mint, and a simple red wine vinaigrette, this Sugar Snap Pea Salad is full of fresh flavor. It's crunchy, lemony, and totally hits the spot.

Paired with: **Château Minuty M Rosé 2018** – A sexy rosé displaying freshly sliced pears, nectarines and strawberries. Medium body, bright acidity and a racy, textured finish. The finest producer in Provence with over 80 years commitment to quality, using sustainable, chemical-free farming practices.

THIRD COURSE

Rigatoni with Spicy Pork Bolognese – This slow-simmered, pork-based sauce served with pasta is our simple take on the classic. The finishing touch of salty Pecorino Romano cheese balances the sweetness in the sauce of pork, onion, and tomatoes. We pack the flavor into the meat using red wine and dried porcini. Intensely flavorful, but light, with a subtle creamy texture.

Paired with: **Allendorf Save Water Drink Riesling** – The Rheingau is home to the world's most famous white wine grape, Riesling. In this region the Riesling develops the distinguished taste of apricots and peaches with a hint of pineapple and grapefruit. The aroma is peachy with hints of citrus fruits. On the palate, there is a delicate balance between the sweetness and the ripe fruit-acid. Vivaciously zesty dry Riesling is an easy candidate for an everyday quaffer.

FOURTH COURSE

Dark Chocolate and Raspberry Brownie Tarts – These rich, dense fudgy brownies are topped with tart, sweet raspberries and baked into cute little tarts. Bursting with decadent chocolate flavor!

Paired with: **Dow's Late Bottled Vintage Port** – Intense deep red color. Focused blackberry fruit and fragrant roses and violets, with a hint of rockrose. Spicy and peppery tannins, rich plummy fruit and a touch of licorice. Its rich aroma of spicy cherries forestalls a port that's full-bodied and rich.

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