

IRISH HOUSE RESTAURANT AND TRINITY PUB

# Irish Classics Pairing Dinner

DECEMBER 19, 2019 • 6:00 PM • DINNER BEGINS AT 6:30 PM

DINNER BASED ON TRADITIONAL DISHES FOUND IN 1600'S IRELAND

## FIRST COURSE

**Oyster Stew** – If you're an oyster lover like we are, then you are going to adore this savory, perfectly seasoned Oyster Stew. We season with Old Bay; we also add cayenne pepper, garlic, a little salt, pinch of nutmeg and a bay leaf. Creamy, flavorful and hearty, served in a bread bowl. This is just amazing.

**PAIRED WITH: Hot Irish Whiskey** – The Irish answer to chills is none other than a hot whiskey. Whether you use Irish whiskey or Scotch whisky (as a hot toddy), this steaming, lemon and clove infused hot beverage not only warms the cockles of the heart, but helps ward off a cold.

## SECOND COURSE

**Irish Stew** – Among Ireland's most iconic pub foods, this rich and robust Irish Stew made with mutton will make your taste buds sing and have you asking for seconds. Nothing speaks comfort like a good Irish stew. Full of hearty flavor and textures that will melt in your mouth.

**PAIRED WITH: Magner's Cider** – Magner's reckons there's only one way to properly make cider. That's why they are still taking inspiration from the historic methods used back in 1935. That's part of the Magner's taste. Using 17 varieties of apples, waiting until they drop before pressing and filtering them in the traditional way. Sure, there are faster ways of making cider, but then it wouldn't be Magner's.

## THIRD COURSE

**Colcannon, Served with Duck** – Colcannon is a traditional Irish dish made with cabbage, onions and potatoes; a delicious Irish comfort food. This take on a classic duck dish uses herbs and spices in a broth, with hearty vegetables. Perfectly seasoned, melt in your mouth spectacular.

**PAIRED WITH: Mead** – An alcoholic beverage created by fermenting honey with water, sometimes with fruits, spices, grains, or hops. The defining characteristic of mead is that most of its fermentable sugar is derived from honey. It may be still, carbonated, or naturally sparkling; dry, semi-sweet, or sweet.

## FOURTH COURSE

**Irish Soda Bread** – Ah, Irish soda bread! Comparable only to cornbread in its many variations and allegiances, this Irish soda bread is guaranteed to melt in your mouth. Hearty and delicious. Served warm with butter.

**PAIRED WITH: Irish Eggnog** – Eggnog was born deep in the heart of the Irish countryside. What makes our eggnog special is not only the hint of a perfectly smooth and deliciously spiced Irish whiskey, but the blending of rich, genuine Irish cream, topped with vanilla notes in just the right proportions that delivers a mellow, warm, comforting experience every time you take a sip.

ALL COURSES SERVED FAMILY STYLE.

**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