



IRISH HOUSE RESTAURANT AND TRINITY PUB

White Wine Pairing Dinner

FEBRUARY 27, 2020 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Pear Salad – With spinach, warm bacon vinaigrette, walnuts, shallots and Gorgonzola. This is a salad that you will not only enjoy, but remember. The textures and flavors are unmistakably original; slightly warm and delicious, perfect for a cool winter night.

PAIRED WITH: Primarius Pinot Gris – The rich, bright Pinot Gris delivers the ripe warmth of the 2016 vintage in Oregon with aromatics of white peach, nectarine, tangerine, gardenia and jasmine. The palate is bright and lively upon entry and fills the mouth with flavors. The finish is succulent and lasting, making this wine a perfect aperitif as well as a beautiful pairing for a diverse array of foods.

SECOND COURSE

Roasted Clams – In a wonderful casino broth, with garlic, parsley, peppers, and bacon on a bed of truffle and fries. Perfectly roasted clams with such a burst of flavors, and bacon adds a salty richness to this hearty dish – yes, everything is better with bacon. Scrumptiousness for the taste buds.

PAIRED WITH: Albert Bichot Mâcon – This Mâcon-Villages has a lovely pale straw yellow robe. The nose exhales beautiful acacia and honeysuckle floral notes on a slightly mineral background. The mouth is lively, fruity and floral with a refreshing finale. Crisp, balanced and delicate. Often made in the unoaked style and a magnificent sampling of what white Burgundy has to offer.

THIRD COURSE

Roasted Garlic and Parmesan Halibut – Served with fingerling potatoes and shallots, encrusted with fresh herbs on a bed of rainbow Swiss chard. This is a meal that will melt in your mouth. A wonderful halibut infused with subtle flavor, making it extra decadent, extra delicious – a meal with magnificent flavors in every bite.

PAIRED WITH: Ely Chardonnay by Callaway Cellars – Paso Robles is an ideal region for growing Chardonnay because of its long hot days, crisp cool nights, and diverse soils. Ely Chardonnay presents pineapple with creamy hints of crème brûlée and caramel, and a long, mineral driven finish.

FOURTH COURSE

Chocolate, Cheese and Fresh Fruit – This little ditty is a mix of flavors and comfort foods. Mix and match as you please; a bit of chocolate with cheese, or cheese and fruit, or our personal favorite, chocolate and fruit. A variety of fruits and cheeses makes every bite different than the last.

PAIRED WITH: NV Gruet Blanc de Noirs – Pale salmon in color, this full-bodied wine has a creamy, rich texture. Complex aromas and flavors of raspberry, baked pear and cherry are complemented by a hint of toasted vanilla. The balance of fruit, minerals and crisp acidity lead to a round mouth feel and lasting finish.

TICKETS: Tickets are \$40 for ICC Patrons, \$45 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