

IRISH HOUSE RESTAURANT AND TRINITY PUB

Tequila Pairing Dinner

JUNE 10, 2021 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Smoky Tuna Tostada – Served with pico de gallo, guacamole and cilantro sour cream over a fried tortilla. This dish is something sophisticated yet casual, urban and exciting. It's an "this-is-so-good-why-haven't-I-had-this-before?" kind of experience, in which we are sure you will enjoy every bite.

PAIRED WITH: Sparkling Tequila Sunrise – We all know about this tasty drink, but take this classic warm-weather cocktail and elevate it with a little sparkle thanks to some Orange LaCroix, and a wow moment will happen. You may not go back to the old Sunrise. A perfect match for our first course.

SECOND COURSE

Lemon Chicken Soup – Served with rice, avocado and cilantro. This is the best way to welcome the spring. You know the January and February winter blahs, the March winds and the April showers? We're breaking free with a fabulous, warming lemon chicken soup that will bring you back to life.

PAIRED WITH: Tequila Lime Mojitarita - A cool, refreshing tequila lime mojitarita cocktail is the love child of a mojito and a margarita! If you haven't already guessed, it is a blend of two of the best summery cocktails, especially those mixed with tequila and lime juice. Delicious, light and refreshing all in one, this could become your new favorite summer drink.

THIRD COURSE

Chicken and Seafood Paella – Roasted chicken, mussels, clams, shrimp, scallops and chorizo sausage on saffron rice. It's no wonder paella is the national dish of Spain because this delicious dish is simply phenomenal! A healthy, taste bud extravaganza all shellfish enthusiasts will want to be a part of. Full of smoky spices and loaded up with fresh shrimp and mussels, every bite is as good as the last.

PAIRED WITH: Ranch Water – Ranch water is a Texas-style tequila highball drink made with lime, tequila and Topo Chico! This bubbly cocktail is all about cooling off on warm days. Topo Chico is the key; these mineral waters of an inactive volcano are rumored to have healing properties. Surely the addition of tequila and lime juice will only make them that much more magical.

FOURTH COURSE

Tres Leches Cupcakes – Three berries, strawberries, blueberries and raspberries, and whipped cream. These cupcakes are so moist and flavorful, topped with lightly sweetened whipped cream and fresh fruit. This cake is delicate, delicious and moist.

PAIRED WITH: Tequila Blackberry Lemonade – These festive, refreshing blackberry lemonade drinks include fresh blackberry puree, lemonade and tequila. Tart, lightly sweet and delicious. A great warm weather drink! And a perfect ending to a perfect meal.

TICKETS: Tickets are \$45 for ICC Patrons, \$50 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