

IRISH HOUSE RESTAURANT AND TRINITY PUB

Sangria Pairing Dinner

AUGUST 12, 2021 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Burrata Caprese Crostini with Prosciutto – A creamy twist on a classic crostini. Toasted ciabatta is topped with burrata, prosciutto, mini heirloom tomatoes, basil and balsamic.

PAIRED WITH: Peach Sangria – What could be more appealing than juicy, fruity, herbal, deeply flavorful sangria? Dry Riesling gives it some sophistication. White peaches add a lovely perfume, and fresh vanilla bean lends depth of flavor you won't forget.

SECOND COURSE

Pasta Fagioli Soup – Nothing says comfort like a bowl of hearty soup! Pasta fagioli is one of our favorites, and bursting with flavor. Made with ground beef, vegetables, pasta and beans, we know you will enjoy every bite.

PAIRED WITH: Fruity Red Sangria – This sangria is welcome and refreshing on a summer day. If you haven't tried sangria before, now is your chance to make this incredible beverage full of fruit and spices your next favorite drink. Lovely notes and aromas complement the soup.

THIRD COURSE

Frutti di Mare Seafood – Frutti di mare, Italian mixed seafood with a spicy marinara on top of pasta, will range from amazing to sublime. This dish is all about the freshness of the ingredients, and the choice of seafood – calamari, flakes of crab, briny and firm shrimp, and a mix of tiny clams and scallops so buttery and delicious from the first to the last bite.

PAIRED WITH: Gala Applik Sangria – This sangria is bright and lively with citrus fruits like blood oranges, lemon and lime. The best part about this sangria might be its versatility. Tempranillo is always a great choice, given its dry and subtle nature. The fun of experimentation continues with the fortifying spirit and fruit.

FOURTH COURSE

Tiramisu – This classic tiramisu is made authentically the Italian way, with espresso-soaked ladyfingers layered with a decadent mascarpone cream, and dusted with cocoa powder to finish. Light, airy and melt-in-your-mouth, the perfect ending to a meal.

PAIRED WITH: Chocolate Sangria – Made with love and garnished with fresh strawberries! This dessert sangria is the ultimate rich, creamy, chocolaty cocktail; a perfect match for the tiramisu.

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