

IRISH HOUSE RESTAURANT AND TRINITY PUB

German Pairing Dinner

OCTOBER 14, 2021 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Beet Salad – Roasted beets give this salad an earthy sweetness. Lemon juice and zest brighten it nicely along with a flavorful dressing. The beets are marinated in apple cider vinaigrette, then tossed with olive oil, parsley, roasted pecans, goat cheese, salt and pepper, set on a bed of baby spinach.

PAIRED WITH: Bitburger Licher – A fine aroma, Licher Export represents tradition. It stands out thanks to its finely aromatic and full-bodied flavor, which has impressed beer drinkers for centuries. An export-quality beer with personality. It's a sipper for sure – enjoy every drop to the last.

SECOND COURSE

Flammkuchen – When most people think pizza, they think Italy, but Flammkuchen, the pizza from South Germany and the Alsace region of France, should be on your list. It's amazing to explore the way that pizza has taken on a life of its own. This crispy and smoky pizza has a thin crust, topped with onion, bacon, chives and Gouda cheese.

PAIRED WITH: Hefeweizen Kristallweissbier – This quintessential refreshing wheat beer has a wonderful yeasty fragrance and taste. The yeast contributes to the mouth-feel and medium body, with yeasty esters evoking banana aroma and flavor, as well as spiciness of clove and sometimes vanilla.

THIRD COURSE

Rack of Lamb – This delicious roasted rack of lamb is featured as our decadent main dish. Rosemary, thyme and garlic round out the rich flavor of the lamb. Olive oil, salt and pepper add moisture and seasoning to really bring out the flavor. Served with mushroom spatzel and white asparagus.

PAIRED WITH: Ayinger Urweisse – There is fullness of taste and complexity in this strong amber-colored, yeast cloudy wheat beer. The beer is strong with the first taste and malty in aroma. The top-fermented, yeasty taste sensation is unmistakable. The fruity, malty mild aroma will win you over.

FOURTH COURSE

Black Forest Cake – This is our version of the famous German chocolate cake, aka “Schwarzwälder Kirschtorte.” It is a stunning and decadent adult cake, containing kirsch (a cherry liqueur) and is rich in chocolate and not overly sweet.

PAIRED WITH: Radeberger Pilsner – Rich gold in color, there are some subtle fruit aromas to go with the herbal, spicy nose. The spicy hops add some real character to this crisp example of the German Pilsner style. A perfect ending to a perfect meal.

TICKETS: Tickets are \$50 for ICC Patrons, \$55 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