



IRISH HOUSE RESTAURANT AND TRINITY PUB

Cider Pairing Dinner

NOVEMBER 21, 2019 • 6:00 PM • DINNER BEGINS AT 6:30 PM

FIRST COURSE

Cranberry Brie Fried Cheese – Fried Brie and Cranberry cheeseballs are a delicious, perfect appetizer. The unique, savory combination hits all the right spots. Nice and toasty, with a little apple for an explosion of flavor you will love.

PAIRED WITH: Shacksbury Rosé – Dry, crushable, and made like a rosé wine. We start with fresh New England apples, pressed and fermented at cellar temperature; then age our cider on Zinfandel and Syrah grape skins to impart tannin, structure, and berry notes. Together, these add up to a fun-loving but refined marriage of New England apples with traditional wine grapes, as tasty as it is beautiful.

SECOND COURSE

Apple Cider Cheddar Cheese Butternut Squash Soup – Velvety smooth with a hint of sweetness from apple cider. It's a delicious one-pot meal with lots of creamy goodness (but no cream!). Warm yourself from the inside out with a hot bowl of comfort food when you enjoy this cheesy butternut squash soup.

PAIRED WITH: Somersby Apple Cider – This refreshing cider is made from fermented apple juice and natural apple flavoring. No artificial sweeteners, flavors, or colorings. Its uniquely juicy apple taste makes it a tasty and natural choice for the relaxed moments with your friends.

THIRD COURSE

Thick Cut Pork Chops – Garlic Butter Baked Pork Chops are juicy, tender, and super-flavorful thanks to the amazing butter sauce. This recipe is so good that the pork chops will melt in your mouth. Served with roasted acorn squash and homemade apple pear sauce. Deliciousness is in every bite!

PAIRED WITH: Downeast Original Cider – The original unfiltered craft cider. We leave the good stuff in there. The Original Blend is made from freshly pressed Maine apples because we believe in making the best product we possibly can. We use Red Delicious, Yellow Delicious, McIntosh, Cortland, and Gala apples in our cider, for a unique flavor you will enjoy.

FOURTH COURSE

Butterscotch Cake with Caramel Icing – This Butterscotch Cake is one of the best cakes you have ever eaten! The dreamy brown butter frosting and salted caramel drizzle is the perfect addition to the rich cake. A fall-inspired, mouth watering end to a perfect meal.

PAIRED WITH: Stowe Strawberry Cider – Semi dry, far out and ridiculously fresh. Real strawberries, fresh mint, and lime. Aroma is fruity; the flavor has notes of oak. Well balanced, more like a wine than a cider. Blended a little differently for a unique flavor.

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