



IRISH HOUSE RESTAURANT AND TRINITY PUB

# Wild Game Pairing Dinner

JANUARY 30, 2020 • 6:00 PM • DINNER BEGINS AT 6:30 PM

## FIRST COURSE

**Portabella Mushrooms Stuffed with Wild Boar Sausage, with a Beer Cheese Sauce** – Wild boar features bold flavors, and benefits from this lighter flavored beer cheese sauce. All these flavors stuffed into an incredible Portabella mushroom – what more could your taste buds want? Scrumptiousness in every bite.

**PAIRED WITH: Spaten Lager** – This beer is a Spaten specialty. In 1894 Spaten became the first brewery in Munich to produce this brand of light lager. Golden in color with a well-balanced hop-flavor. The full rounded body is a superb balance between hops and a malty sweetness.

## SECOND COURSE

**Bison Flank Steak Salad Wrap** – The bison flank sliced thin laid on a bed of bib lettuce, white cheddar cheese, frizzled onion, sweet chili sauce, and chop salad, to create your own wrap to your taste. A delightful mix of flavors, colors and textures, sure to tantalize your taste buds.

**PAIRED WITH: Jameson Distiller's Safe Irish Whiskey** – Distiller's Safe celebrates the craft of the Head Distiller and mastery of the Irish pot still. It represents the command of the distiller's safe, which allows him to confirm the quality of what's inside the pot still. Smooth mouthful and notes of apricot, cinnamon, and melon.

## THIRD COURSE

**Wild Game Jambalaya** – Free range chicken, crayfish, alligator andouille, peppers, spicy tomato sauce over basmati rice. So many flavors, so many textures. This is a meal that will take the show! The aromas will fill your senses, and that first bite...amazing!

**PAIRED WITH: Mirassou Pinot Noir** – California is known for its pinot noir, a fact we take special pride in, as they were the first winemakers to bring the varietal to America. Opening with notes of ripe red and black cherry, its lush layers of fresh raspberry, strawberry jam and pomegranate are balanced with hints of oak and vanilla. Light-bodied and bright.

## FOURTH COURSE

**Minced Meat Cobbler** – Diced venison, apples, raisins, and rum, topped with a corn bread crumble. Warm and flavorful. We love savory cobblers; there's something very comforting about them, especially when topped with corn bread. You will enjoy every bite.

**PAIRED WITH: Martinelli's Gold Medal Sparkling Apple Cider (non-alcoholic)** – A sweet and natural match with this Minced Meat Cobbler. Climate and fertile soils produce some of the world's most flavorful apples. More than 50 gold medals for product excellence have been awarded to Martinelli's Gold Medal Apple Cider products. A refreshing finish to a fantastic meal.

**TICKETS:** Tickets are \$55 for ICC Patrons, \$65 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