

 **Irish 1st Course Menu**

Choose

Potato Leek Soup
Irish Pub Salad Dressing
Served with our homemade bread & *Irish soda bread*

Irish Cottage Entrée Selections

Salmon Fillet

pan roasted & topped w/ puffed pastry in a pool of emerald parsley butter sauce with fresh peas.

Shepherd's Pie

Ground lamb stewed with carrots, potato, caramelized onion & leeks with celery & parsnips ~ topped with russet potato mash & baked *'en casserole*

Fusion Irish stew

a bit of the 'fusion' goin' on in here

Vegetables slow stewed in pan jus reduction ~ carrots, turnips, potatoes, celery, caramelized onion ~ topped with charcoal grilled ***lamb chops***

Fresh Trout on the Grill~

stuffed with melted leeks, drizzled with an Emerald Isle butter sauce served with colcannon ~ *what else?*

Braised Cabbage & Ham

with caramelized onion & grill roasted potato finished with a hint of white truffle oil ~ with sliced of boiled ham ~ *yeah, it's a bit fusion too, & it's yummy*

\$ 37.



POT of GOLD

chocolate pots du crème topped with caramelized mango & finished with gold dust

Stickey TOFFEE PUDDING ~

Sticky-sweet mini puddings ~ dates make them incredibly moist, and the booze-infused toffee sauce soaks into every bite.

Crème de Menthe Parfait

*Creamy Vanilla ice cream layered with crème de menthe
Finished with whipped cream*

Priced @ \$9.00 per each



***Some Fine Irish Whiskey ~ Irish Mule ~ Shamrock Martini
Warm Guinness ~ Irish Coffee***

