



St. Patrick's Day Celebration

March 17th 6pm – 8pm

\$35 ++ per person with pairings

First Course

Mini Corned Beef & Cabbage Wraps with Guinness Brown Bread

*Corned Beef in cabbage wraps, whole grain mustard, toasted Guinness brown bread, Irish Kerrygold butter
Harp Lager Beer*

Second Course

Watercress Soup with Whiskey Cream & Potato Cake

*Watercress, potato, sweet onion & chicken broth puree, with mashed potato cake & whiskey crème fraiche
Finnegan's Wake made with Paddy's Whiskey*

Third Course

Shepard's Pie Potato Bowls with HP Sauce

*Stuffed baked potato, classic ingredients of mash potatoes, sour cream, milk, butter, ground beef, carrots, peas,
tomato paste, Worcestershire sauce, chives, and fresh thyme, with HP sauce
Don Cesar, Rioja Red, Ribera Del Duero, Spain*

Fourth Course

Black & Tan Pork with Spicy Ale Slaw

*Marinated pork Tenderloin, stout glaze, slaw infused with spices and ale, slow baked & sliced
Smithwick's Black & Tan Ale*

Dessert

Green Velvet Layer Cake

Sexton Irish Whiskey & Guinness Car Bomb

Chris Clark – Director of Food and Beverage

Executive Chef – Kevin Renfroe, Chef Tournant – David Baird, Pastry Chef – Kenny Kilmer

For reservations email Chris Clark @ cclark@killearncc.com