

St. Paddy's Day

Sat, March 17 \$35pp
12pm-4pm on Apron & Terrace Dining Room

THE DRUNKEN IRISHMAN

Whole Pig Guinness Brined & Slow Roasted till Tender served with Lemon & Garlic Roasted New Potatoes & Charred Brussels Sprouts with Batons of Smoked Bacon



STARTERS

Irish Stew

Leg of Lamb, New Potatoes, Carrots, & Herbs

Grilled Asparagus Platter

Mixed Greens Salad

Orecchiette Pasta With Smoked Salmon & Fresh Broccoli Pesto

Corned Beef Cabbage Rolls



ENTREES

Shepherd's Pie

Traditional Irish Classic

Guinness Corned Beef, Cabbage & New Potatoes

in house brined brisket slow poached with Guinness stout served with cabbage & new potatoes

Irish Braised Chicken

Guinness Braised with Bacon, Cabbage & Heirloom Carrots

SIDES

Dublin Potato Salad • Colcannon Potatoes

Beer Braised Cabbage • Deviled Eggs

DESSERTS

Assorted St. Patrick's Day Desserts & Cookies