

# CELEBRATE

## ST. PATRICK'S DAY

SATURDAY, MARCH 16TH • 7 PM-9 PM • COMMONWEALTH

### IRISH ADULT BEVERAGE STATION

**GUINNESS DRAUGHT, HARP, SMITHWICK'S, WHISKEY, BOURBON AND SCOTCH**

\*Additional cost

### DISPLAYS

#### ARTISANAL CHEESE AND CURED MEATS

Assorted international and local cheeses, Virginia ham, salumi, traditional condiments, artisan breads

#### REUBEN BITES

Thousand Island dipping sauce, cheddar cheese sauce

#### IRISH LAMB STEW

Blend of potatoes, onions, carrots and local lamb

#### IRISH SODA BREAD AND SOURDOUGH ROLLS

Homestead Creamery butter

### SALADS

#### SPINACH SALAD

Baby spinach and frisée, crispy pancetta, pine nuts, cremini mushrooms, sherry dressing

#### ENDIVE AND SMOKED TROUT SALAD

Endive, frisée, mizuna, shaved radishes, cucumber, fresh herbs, horseradish vinaigrette

#### GOLDEN BEET SALAD

Watercress, pickled onions, fresh goat cheese

Culinary Team

John Ferguson, Executive Chef  
Leen Kim, Executive Pastry Chef  
Paul Wedekind, Senior Sous Chef

### ENTRÉES

#### BANGERS AND MASH

Irish sausages, mashed potatoes

#### SHEPHERD'S PIE

Ground lamb and beef, fresh herbs, vegetables, garlic mashed potato crust

#### HARP BATTERED FISH AND CHIPS

Irish chips, tartar sauce

#### CHEF CARVED CORNED BEEF BRISKET

Steamed cabbage, braised red potatoes, horseradish mustard sauce

#### ROASTED SALMON

Potato and leek sauce, fresh dill

### SIDES

#### DUBLIN BAKED BEANS

#### MUSTARD ROASTED CARROTS

### SWEET ENDINGS

#### STICKY TOFFEE BREAD PUDDING

Toffee sauce

#### IRISH APPLE CAKE

Custard sauce

#### LEPRECHAUN CUPCAKE

Rich chocolate cake, mint buttercream

#### KEY LIME TARTLET

Meringue, lime zest

**\$49\* ADULTS**

*\*Tax and service charge additional*