

# Chowgirls

## St. Patrick's Day Dinner

### STARTER

#### Ploughman's Platter

Share a beautiful cheese centerpiece of Dubliner Irish cheddar and St. Pete's blue with our house-made accompaniments of sweet onion jam, pickled vegetables, and soda bread

### ENTRÉES

#### Glazed Salmon

Grilled salmon glazed with 2 Gingers whiskey and Ames Farm honey. Served with a colcannon of sautéed kale and organic potatoes, and a side of roasted red cabbage

#### Shepherd's Pie - Lamb or Vegetable

Toasty organic local mashed potatoes top a stew of lamb from Larry Gates farm in Kellogg, MN, or a medley of Harmony Valley roasted root veggies. Served with a side of roasted red cabbage and apples

#### Corned Beef & Cabbage

Thousand Hills Cattle Company beef brisket cured by Chowgirls. Served with roasted red cabbage and a colcannon of sautéed kale and organic potatoes from Hugh's Garden

### DESSERT

#### Guinness Stout Chocolate Pound Cake

As if this lily weren't gilded enough, we're gilding it with cinnamon-scented Cedar Summit whipped flavored with locally crafted extract from I.c. finn's. Served with Equal Exchange coffee or Mrs. Kelly's Irish Breakfast tea

### BAR

Full bar including Irish specialty cocktails made with local spirits including 2 Gingers Irish Whiskey and Crispin Hard Cider

*AVOID THE DRUNKEN RUSH AT IRISH PUBS AND JOIN CHOWGIRLS FOR*

*A HEARTY STICK-TO-YOUR-BONES MEAL OF IRISH COMFORT FOODS!*



## Chowgirls St. Patrick's Day Dinner

Authentic Irish recipes made with organic and regional ingredients

Saturday, March 17

5-8 pm

Reserve at

[chowgirlsdinnerluck.eventbrite.com](http://chowgirlsdinnerluck.eventbrite.com)

\$35 per person

Full bar and specialty Irish cocktails available!

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## St. Patrick's Day Dinner

### *SPECIALTY DRINKS*

#### **Guinness Stout**

A pint of the one, the only

#### **Tully 10 Cider**

An Irish julep with locally produced 2 Gingers Irish Whiskey and Crispin hard cider, finished with fresh mint

#### **Black & Red**

2 Gingers Irish Whiskey, vermouth, and orange bitters, served in an old-fashioned glass with a maraschino cherry

#### **Three Gingers**

House-made ginger ale, Minnesota-made 2 Gingers Irish Whiskey, and a squeeze of both lemon and lime

#### **Chowgirls Irish Cream**

Our very own liqueur, made with local ingredients including 2 Gingers Irish Whiskey, l.c. finn's vanilla extract, and Cedar Summit cream. Try it on the rocks!

#### **Chowgirls Irish Coffee**

Our own Irish cream liqueur, served warm in Equal Exchange coffee with vanilla whipped cream and a dash of cinnamon

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