

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

\$35 per person

Full bar and specialty Irish cocktails available!

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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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