



St. Patrick's Day at Bacalao

Thursday, March 17th – from 6:00pm

~ 4-course Dinner Menu ~

Irish fare using local ingredients

Boxy & House Smoked Trout

Irish potato cake with house smoked trout & Kilbeggan whiskey caviar.

Suggested Pairing: Gazela Vinho Verde

Pork Belly and Pudding

Crispy local pork belly, seared black pudding & braised cabbage.

Suggested Pairing: YellowBelly Pale Ale Hop Bomb

Irish Newfoundland Stew

Made with moose, of course. With soda bread.

Suggested Pairing: Kilbeggan Irish Whiskey

End of the Rainbow

Gur Cake (golden raisin square)

Chocolate Potato Cake with whiskey caramel

Bailey's Irish Cream Panna Cotta

4-course Dinner: \$45 Booze Pairing: \$19

Reservations:

579-6565

info@bacalaocuisine.ca

Bacalao

65 LeMarchant Road, St. John's, NL A1C 2G9
579-6565 info@bacalaocuisine.ca www.bacalaocuisine.ca

