

Wine & Spirits Weekend

March 31-April 2, 2017
The Irish Cottage Boutique Hotel
Galena, Illinois

This one-of-a-kind Wine & Spirits Weekend is a collaboration between The Irish Cottage Boutique and Galena's finest family of restaurants—Frank O'Dowd's Irish Pub & Grill, One Eleven Main and Vinny Vanucchi's 'Little Italy'.

FRIDAY, MARCH 31, 2017

“Boutique Wine” Welcome Reception

*The Irish Cottage Boutique Hotel
at The Auld Dubliner Lounge - 5:00 to 7:00 p.m.*

Enjoy a hand-picked selection of boutique wines from small, intensely-focused wineries. Crafted with passion and available in limited quantities, these wines are hand-crafted by artisanal vintners.

“Component Tasting” Dinner

*Vinny Vanucchi's 'Little Italy' - 8:00 to 10:30 p.m.
Shuttle service provided.*

Gain a fresh perspective as you discover the art of creating flavor bridges between food and wine. Every food and wine has a flavor profile. When flavor profiles are overlapped (present in both the food and wine) the tasting experience becomes more vivid and component flavors burst to the forefront.

Developed in a progressive style, the flavors of this multi-course meal increase and intensify course-by-course.

WINES

“IL” Prosecco D.o.c.
Villa Maria Sauvignon Blanc
Dona Paula Los Cardos Malbec
Santa Christina Toscana
Amarone della Valpolicella DOC

“Component Tasting” Dinner continued

MENU

Course One

Prosciutto and Melon

Course Two

Mixed Greens, Grapefruit, Apples, Kiwi, Balsamic Vinaigrette

Course Three

Spicy Italian Sausage and Pepper Soup, Garlic Bread

Course Four

Sicilian Eggplant Involtini

Eggplant stuffed with Ricotta, Breadcrumbs, Fresh Herbs, Nuts, Raisins and Cheese and cooked in homemade Marinara Sauce

Course Five

Lemon Cranberry Tiramisu, Sambuca Cream

Live Entertainment – Hearthfire Duo

Frank O’Dowd’s Irish Pub & Grill - 7:30 p.m.

Hearthfire Duo plays a mix of traditional, contemporary and original Celtic rock music.

SATURDAY, APRIL 1, 2017

Hot Boutique Breakfast

Frank O’Dowd’s Irish Pub & Grill - 7:00-10:30 a.m.

Enjoy a complimentary Hot Boutique Breakfast each morning. The menu varies daily and may include Scrambled Eggs, Tipperary Toast; Sausage, Egg and Cheese Biscuit Quiche; or Pancake-Crepe. To complete the meal, we offer fresh baked scones, granola, English muffins, yogurt, fresh fruit, coffee, tea, milk and juice.

“Jameson Caskmates” Lunch & Program

Frank O’Dowd’s Irish Pub & Grill - 1:00 to 2:30 p.m.

Discover the character-building effects of barrel-aging—a technique in which seasoned casks pass along some of their personality to another libation. Set your palette with separate tastings of Irish Whiskey and Irish Stout. Explore the impact of barrel-aging each in a cask seasoned with the other.

Jameson Brand Ambassador, Emma White, explains the uniquely-Irish approach to whiskey distillation and shares Jameson’s time-honored process of creating a smooth, balanced whiskey.

“Jameson Caskmates” Lunch & Program continued

Enjoy a flavor-packed lunch featuring tender, moist corned beef, cabbage, potatoes and a trio of authentic Irish mustards for tasting.

STOUTS & SPIRITS

Jameson Original Whiskey
Murphy's Irish Stout
Jameson Caskmates
Innis & Gunn Irish Whiskey Aged Stout

MENU

Corned Beef & Cabbage

Fresh, hand-trimmed corned beef brisket served with steamed cabbage, baby red potatoes and a seasonal vegetable.

Lakeshore Mustards

Produced in Drogheda, Co. Louth in Ireland, Lakeshore Wholegrain Mustards are prepared by hand in small batches using the traditional dijon manner. Only the finest natural ingredients (without artificial colorings, flavorings or preservatives) are used allowing the mustards to retain their distinctive flavors.

Wholegrain Mustard with Irish Stout

A unique blend of Irish stout and wholegrain mustard; pungent and robustly flavoured.

Strong Irish Mustard

A smooth, strong mustard made from a unique recipe, which has been handed down for over 100 years.

Wholegrain Mustard with Whiskey

A mild and delicately tangy wholegrain mustard, spiked with a shot of whiskey.

“Bourbon + Bacon” Dinner

*One Eleven Main - 7:00 to 9:30 p.m.
Shuttle service provided.*

Greatest. Combination. Ever. Two of America's favorite flavors, bourbon and bacon, have amazing chemistry. The sweet, caramel undercurrents of bourbon deliciously match up with bacon's rich, salty crunch. This multi-course dinner is a bacon and bourbon-infused bash!

COCKTAILS & SPIRITS

House Smoked Bourbon Cocktail
Jefferson Reserve Old Fashioned with Whiskey Barrel Aged Bitters
Knob Creek Smoked Maple Bourbon
Ciderboys Traditional Hard Cider
Hot Bourbon Mocha

“Bourbon + Bacon” Dinner continued

MENU

Course One

Bourbon Glazed Beef and Bacon Satay, French Fried Onions

Course Two

Smoked Ham and Black Bean Purée Soup

Course Three

Bourbon BBQ Ribs, Sweet Potatoes, Bacon Bourbon Brussel Sprouts

Course Four

**House made Bourbon Ice Cream, Dark Chocolate Silk,
Candied Pecans, Chocolate-covered Bacon**

Live Entertainment - Hearthfire Duo

Frank O'Dowd's Irish Pub & Grill - 7:30 p.m.

Hearthfire Duo plays a mix of traditional, contemporary and original Celtic rock music.

SUNDAY, APRIL 2, 2017

Hot Boutique Breakfast

Frank O'Dowd's Irish Pub & Grill - 7:00-10:30 a.m.

Enjoy a complimentary Hot Boutique Breakfast each morning. The menu varies daily and may include Scrambled Eggs, Tipperary Toast; Sausage, Egg and Cheese Biscuit Quiche; or Pancake-Crepe. To complete the meal, we offer fresh baked scones, granola, English muffins, yogurt, fresh fruit, coffee, tea, milk and juice.

Wine & Spirits Weekend Package

March 31-April 2, 2017

Package Code: WLWK

Package includes:

- Two nights accommodations
- “Boutique Wine” Welcome Reception
- “Component Tasting” Dinner at Vinny Vanucchi's 'Little Italy'
- “Caskmates” Lunch & Program at Frank O'Dowd's Irish Pub & Grill
- “Bourbon + Bacon” Dinner at One Eleven Main
- Hot Boutique Breakfast for two each morning at Frank O'Dowd's Irish Pub & Grill
- Available March 31-April 2, 2017 only. Must be 21 or older to book package.

Package rates start at \$356.00/per person + tax based on double occupancy.

Wine & Spirits Package continued

Deposit

Due to the high demand for this package, a \$250.00 NON-REFUNDABLE DEPOSIT is required. The \$250.00 deposit is applied to the total purchase price of the package. A confirmation letter including a receipt for the \$250.00 deposit will be sent within days of the reservation.

Book Package

To determine the availability of the "Wine & Spirits Weekend" package, enter the number of adults in the "Book A Room" form above and click the "Book" button. Next, click the "Rates" button beside a room type. A grid will appear. If the package is available, for that room type, its name, "Wine Lovers Weekend", will appear the Rate Plan section of the grid. To book the package, simply click the "Reserve" button.

Questions?

Please call toll-free 866.CU.IRISH (866.284.7474) with any questions. Offers subject to change at any time, without notice.