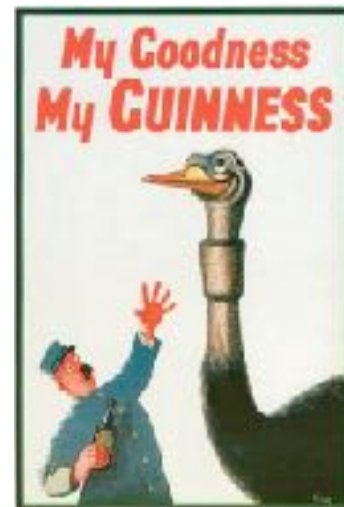


Guinness Dinner

Monday March 26th at 6pm

Six Courses with beer pairings - \$55 plus tax and gratuity

E-mail helen@tirnanognyc.com for reservations



Salmon Tuna and Tuna Tartar

wasabi aioli and plantain chips

Harp Lager

Asparagus Risotto with Seared Sea Scallop

grapefruit beurre blanc

Guinness Blonde

Sauteed Red Snapper

lobster mashed potatoes and white wine saffron sauce

Guinness Draught

Mushroom Ravioli with Porcini Truffle Pan Sauce

pea shoots, parmesan cheese

Guinness Extra Stout

Filet Mignon

potato gratin, creamed swiss chard, red wine and Guinness reduction

Guinness Foreign Extra Stout

Ginger and Chai Tea Tiramisu

candied ginger and ginger snap crumbs

Guinness Antwerpen Stout