



Thursday, March 4: “A Taste of Kinsale, Ireland”

At The Newport Marriott Hotel Atrium, 25 America’s Cup Avenue, from 6.-8 p.m. \$25 per person. Enjoy appetizer-sized samples of “Irish infused” culinary delicacies prepared by the talented chefs from Kinsale and Newport! Be sure to make your reservations for the Dine-Outs at the participating restaurants. The festival kicks-off with celebrity commentator, Derek Davis, from Radio Television Ireland . Come enjoy the sounds of the AOH Pipe & Drums of Newport, sample Irish cheeses from Kerrygold, the Irish Dairy Board, and taste the official libation of Ireland, Murphy’s Stout. Partake in an authentic Jameson’s Whiskey Tasting, the official whiskey of the festival. Tickets are \$25 per person, and are available at the Newport Visitors Info Center, 23 America’s Cup Avenue. 401-845-9130. A portion of the proceeds of the Taste of Kinsale will benefit the Newport St. Patrick’s Day Parade.

Friday-Saturday March 5&6th: Dine Out... Irish Style!

The visiting chefs from Newport’s sister city in Kinsale, Ireland take over the kitchens in Newport and prepare specialized Irish inspired menus, serving up tasty and creative fare. Restaurants will be accepting reservations in advance. Participating restaurants are *Fathoms* at the Newport Marriott, the *Windward Restaurant* at the Hyatt Regency Newport, *Buskers Irish Pub & Restaurant*, *One Bellevue Restaurant* at the Hotel Viking, and *La Forge Casino*.

Saturday, March 6th: The 7th Annual Jameson Whiskey Specialty Drink Competition honoring Bob Sullivan. *The Newport Marriott Atrium, 25 America’s Cup Avenue. Official Judging begins at 1 p.m. Be sure to stop by Fathoms restaurant in the Newport Marriott for some special promotions.* Restaurants from all over Rhode Island will compete for the title of **Most Creative Jameson’s Specialty Drink**, to be voted on by the discerning palates of a panel of judges from around the state, and from Ireland. Proudly sponsored by Jameson’s Irish whiskey, the official whiskey of the festival and our friends at Rhode Island Distributing.

Sunday, March 7th: Traditional Irish Brunch

Hyatt Regency Newport Hotel & Spa, 11 a.m.-3 p.m.

This grand finale will feature traditional Irish fare including specialty menu items straight from the Emerald Isle. For reservations, please call 401-851-3325. \$39.00 per person plus tax and gratuity.

Participating Newport Restaurant

Buskers Irish Pub and Restaurant

178 Thames Street, Newport, Rhode Island

401-846-5856 • www.BuskersPub.com

Chef: Charles Gumkowski

With Jola from Jola's Restaurant in Kinsale~ IRE

Fathoms at the Newport Marriott Hotel

25 America's Cup Avenue, Newport, Rhode Island

401-849-7788 • www.NewportMarriott.com

Chef: Eric Steinhauer

With RTE (Radio TV Ireland) celebrity Derek Davis

La Forge Casino

186 Bellevue Avenue, Newport, Rhode Island

401-847-0418 • www.LaForegnewport.com

Chef: Nick Violette

With Chef Michael Buckley from the Kinsale Good Food Circle~Kinsale IRE

One Bellevue at the Hotel Viking

1 Bellevue Avenue, Newport, Rhode Island

401-848-4824 • www.HotelViking.com

Chef: Kevin Thiele

With Olivier from Max's Restaurant ~Kinsale, IRE

The Windward Restaurant at the

Hyatt Regency Newport

1 Goat Island, Newport, Rhode Island

401-851-3325 • www.Newport.Hyatt.com

Chef: Marty Quinn

Ciaran Fitzgerald from the Blue Haven Hotel, Kinsale, IRE

The Kinsale, Ireland Festival of Fine Food is proudly sponsored by the Newport & Bristol County Convention and Visitors Bureau, Graffigna Wines, Jameson Irish Whiskey, Kerrygold Dairy, Murphy's Stout, and The Boston Irish Reporter.

The Newport & Bristol County Convention & Visitors Bureau is a not-for-profit organization dedicated to the promotion of the nine townships of Newport and Bristol County as a resort for leisure and business travel. www.GoNewport.com.