



# Luck of the Irish Table

*Authentic regional fare highlights our delectable St. Patrick's Day menu. The holiday originated in the seventeenth century as a religious festival honoring the patron saint of Ireland but has become an international celebration of the country's rich culture and cuisine.*

RECIPE DEVELOPMENT AND FOOD STYLING REBECCA TREADWELL SPRADLING





*Marigold Living linens in the Aria pattern, with its elaborate design of hand-blocked vines and florals, are ideal for showcasing Herend Green Chinese Bouquet porcelain tableware and a bevy of lush blooms.*





*Left: Our holiday repast begins with the simple delights of Irish Pub Salad, a composed medley of pickled beets and green beans, shredded cabbage, and Irish Cheddar arranged with thinly sliced hard-cooked eggs, cucumbers, and Roma tomatoes atop a bed of Bibb lettuce. Sample the crisp and colorful assortment with generous drizzles of creamy dressing subtly flavored with tarragon.*

*Above: Traditionally considered a peasant dish, Colcannon brings together a hearty pairing of mashed potatoes and kale. For our elegant interpretation of this classic comfort food, nourishing cavolo nero—sautéed in butter with leek and garlic until tender and then finished with a sprinkling of lemon zest—joins a seasoned blend of russet potatoes enhanced with Parmesan cheese. The truly satisfying side draws attention in its own right but also complements a wide variety of main courses.*



## FROM OUR TABLE

*A savory rub of Dijon mustard, garlic, and shallot imparts character to our succulent Herb-Crusted Rack of Lamb, an entrée that tempts the eye and the palate. A crunchy panko coating with rosemary, thyme, mint, and lemon zest lends taste and texture to this beloved springtime specialty.*







*"MAY YOUR  
THOUGHTS BE  
AS GLAD AS THE  
SHAMROCKS.  
MAY YOUR HEART BE  
AS LIGHT AS A SONG.  
MAY EACH DAY  
BRING YOU BRIGHT,  
HAPPY HOURS  
THAT STAY WITH YOU  
ALL THE YEAR LONG."*

—An Irish Blessing



*Left: A light and refreshing addition to the menu, Citrus-Glazed Salmon is brushed with a sweetened mix of orange, lemon, and lime juices, and broiled to perfection over fresh slices of the fruit trio.*

*Observing St. Patrick's Day provides an opportunity to explore Ireland's well-known baking heritage. Above: Presented in a clover-leaf form, Potato Rolls with Caraway Seeds are a sure sign of good fortune for guests. Incorporating boiled potatoes and reserved cooking liquid into the dough results in moist and fluffy bread that won't soon be forgotten. Opposite: Culminate this feast with a cup of Irish Coffee—a steaming brew enriched with a brown sugar syrup, whiskey, and whipped cream—and a piece of deftly spiced Irish Porter Cake.*

SEE RECIPE INDEX, PAGE 105, FOR RECIPE INFORMATION.

👁 For these dessert recipes, visit [victoriomag.com](http://victoriomag.com).









415-661-1316, [sfbotanicalgarden.org](http://sfbotanicalgarden.org).

**Pages 29–30:** Japanese Tea Garden, 75 Hagiwara Tea Garden Drive, San Francisco, CA, 415-752-4227, [japaneseteagardensf.com](http://japaneseteagardensf.com).

**Page 31:** Conservatory of Flowers, 100 John F. Kennedy Drive, San Francisco, CA, 415-831-2090, [conservatoryofflowers.org](http://conservatoryofflowers.org).

**Pages 33–34:** Ferry Building Marketplace, One Ferry Building, San Francisco, CA, 415-983-8000, [ferrybuildingmarketplace.com](http://ferrybuildingmarketplace.com). Palace of Fine Arts, 3601 Lyon Street, San Francisco, CA, 415-608-2220, [palaceoffinearts.org](http://palaceoffinearts.org). The Orchard Hotel, 665 Bush Street, San Francisco, CA, 844-863-9245, [theorchardhotel.com](http://theorchardhotel.com).

### ENDOWED FOR THE AGES

**Pages 35–40:** Deepwood Museum, 1116 Mission Street SE, Salem, OR, 503-363-1825, [deepwoodmuseum.org](http://deepwoodmuseum.org).

### A NOTE OF FLORAL BEAUTY

**Pages 41–48:** Monahan Papers: Antique French Ephemera Music Pages, \$7.50/set of 10; 636-528-2767, [monahanpapers.com](http://monahanpapers.com) or [etsy.com/shop/monahanpapers](http://etsy.com/shop/monahanpapers).

**Pages 41–45:** Silk & Willow: Plant Dyed Silk Ribbons, \$27–\$48; 914-204-4364, [silkandwillow.com](http://silkandwillow.com).

**Pages 41–42, 44–46 and 48:** Mottahedeh: Tobbacko Leaf Service Plate, \$195; 800-443-8225, [mottahedeh.com](http://mottahedeh.com).

**Pages 41–42 and 44–45:** Oneida: Golden Michelangelo 5 Piece Fine Flatware Set, \$97.50; 888-263-7195, [oneida.com](http://oneida.com).

**Pages 41–42, 44 and 46:** Spode: Stafford Flowers Luncheon Plate, \$159.95; from Replacements, Ltd., 800-737-5223, [replacements.com](http://replacements.com).

**Pages 44–46:** Robert Haviland & C. Parlon: Arc en Ciel Dusty Pink Dinner Plate, \$140; from Mottahedeh, 800-443-8225, [mottahedeh.com](http://mottahedeh.com).

**Pages 44–45:** Marie-Louise Otte: Paperwork Paper Ballet Shoes, \$335; +45 2012 2025, [marielouiseotte.com](http://marielouiseotte.com).

**Page 44:** Spode: Stafford Flowers 14" Oval Serving Platter, \$899.95; from Replacements, Ltd., 800-737-5223, [replacements.com](http://replacements.com).

**Pages 45 and 47:** Homewood Antiques & Marketplace: teapot, covered sugar bowl; for pricing and availability, call 205-414-9945, [homewoodantiques.com](http://homewoodantiques.com). Royal Crown Derby: Tea Cup in Harlequin Baby Pink, £95, Tea Saucer in Harlequin Baby Pink, £65; +44 1332 712 800, [royalcrownderby.co.uk](http://royalcrownderby.co.uk).

**Page 45:** Cambridge: Rose Point Clear 12-inch 4-Toed Oval Bowl, \$139.95; from Replacements, Ltd., 800-737-5223, [replacements.com](http://replacements.com). Robert Haviland & C. Parlon: Elizabeth Dessert Plate, \$220, Colette Gold French Rim Soup Plate, \$165; from Mottahedeh, 800-443-8225, [mottahedeh.com](http://mottahedeh.com).

### COMING INTO BLOOM

**Pages 51–60:** For more information about Linda Vater, follow her on Instagram at @potagerblog and visit her website at [lindavater.com](http://lindavater.com).

### WRITTEN IN THE STONES

**Pages 61–68:** Ashford Castle, Cong, County Mayo, Ireland, +353 94 954 6003, [ashfordcastle.com](http://ashfordcastle.com).

### HER ENGLISH MUSE

**Pages 79–84:** Taylor Linens, 41710 Enterprise Circle South, Suite F, Temecula, CA, 951-296-3530, [taylorlinens.com](http://taylorlinens.com).

### SHAPED BY THE PAST

**Pages 85–90:** Levens Hall, Kendal, Cumbria LA8 0PD, +44 15395 60321, [levenshall.co.uk](http://levenshall.co.uk).

### WEDDING DAY RADIANCE

**Pages 91–95:** Edera, Bennington, VT, 802-440-1533, [ederajewelry.com](http://ederajewelry.com).

### GARDENS OF PARADISE

**Page 97:** Rizzoli: *The Art of the Garden* by Relais & Châteaux North America, \$55; 212-387-3400, [rizzoliusa.com](http://rizzoliusa.com).

### LUCK OF THE IRISH TABLE

**Pages 99–104:** Marigold Living: Aria Runner in Green, \$60; 212-457-1476, [marigoldliving.com](http://marigoldliving.com).

**Pages 99–102 and 104:** Herend: Green Chinese Bouquet Dinner Plate, \$145; 800-643-7363, [herendusa.com](http://herendusa.com). Oneida: Golden Michelangelo 5 Piece Fine Flatware Set, \$97.50; 888-263-7195, [oneida.com](http://oneida.com).

**Pages 99–102:** Moser: Lady Hamilton Goblet 10.5 oz., \$345; 866-240-5115, [moserusa.com](http://moserusa.com).

**Page 99:** Herend: Green Chinese Bouquet Creamer, \$135; 800-643-7363, [herendusa.com](http://herendusa.com).

**Page 100:** Herend: Green Chinese Bouquet Covered Sugar with Rose, \$200, Green Chinese Bouquet Tea Pot with Rose, \$415, Green Chinese Bouquet Napkin Ring, \$65; 800-643-7363, [herendusa.com](http://herendusa.com). Marigold Living: Aria Napkin in Green, \$26/set of 2; 212-457-1476, [marigoldliving.com](http://marigoldliving.com).

**Pages 100–101 and 103:** Herend: Green Chinese Bouquet Covered Butter Dish, \$275; 800-643-7363, [herendusa.com](http://herendusa.com).

**Page 101:** Herend: Green Chinese Bouquet Oval Vegetable Dish, \$225; 800-643-7363, [herendusa.com](http://herendusa.com).

**Page 103:** Herend: Green Chinese Bouquet Square Cake Plate with Handles, \$415, Green Chinese Bouquet Platter, \$550; 800-643-7363, [herendusa.com](http://herendusa.com).