MAY 28th, 2025 WINE DINNER

WELSHFIELD INN

RECEPTION

Nicolas Feuillatte Brut Champagne, France

COURSE 1

Yealands Sauvignon Blanc, New Zealand

HALLOUMI & WATERMELON

warm halloumi cheese + compressed watermelon + hawaiian black salt + butter lettuce

COURSE 2

Fontanafredda " Ebbio" Nebbiolo, Italy

CITRUS ROASTED BRONZINI

roasted bronzini + citrus butter + bright lights swiss chard

COURSE 3

Trimbach Reisling, France

HEADS OR TAILS SHRIMP

steamed heads or tail shrimp + vegetable fried rice + sweet soy reduction

COURSE 4

Medoc Cru Bourgeoise Superieur, France

GRILLED LAMB CHOPS

lamb loin chops + roasted potatoes + plum demi

DESSERT

Cherry Crepes

Cherries, french crepes, Chantilly cream