

WELSHFIELD INN SEPTEMBER WINE DINNER



WELSHFIELD INN

SEPT. 24
6:30 PM

**Join us for a
4-course,
5-wine evening**

76.99 per guest
+ tax and gratuity

Reservations:
(440) 834-0190



*Scan to view more
information.*

RECEPTION

Unshackled, Sparkling Wine, California

COURSE 1

Saldo, Chenin Blanc, California

ROASTED DELICATA SQUASH "PANZANELLA"

arugula + burrata + lardon + crouton + late summer tomato vinaigrette

COURSE 2

Blindfold, White Pinot Noir Blanc de Noirs, Sonoma County

SHRIMP ~ SAFFRON BISQUE

crispy saffron cake + herb oil + creme fraiche

COURSE 3

Harvey and Harriet, Red Wine Blend, Paso Robles

IBÉRICO SECRETO

patatas bravas + smoked paprika aioli + chive

COURSE 4

My Favorite Neighbor, Cabernet Sauvignon, Paso Robles

SHORT RIB

Porcini raviolo + root vegetable puree + jus

DESSERT

PANNA COTTA

sweet cream + lemon + berry gelee + blueberry crackle

Because of the nature of the food preparation for the wine dinners, we will no longer allow substitutions.
The menu is designed specifically to be paired with the wine for the best dining experience possible.

