

WELSHFIELD INN DECEMBER WINE DINNER



WELSHFIELD INN

DEC. 17
6:30 PM

**“Wines of the
Pacific
Northwest”**

81.99 per guest
+ tax and gratuity

Reservations:
(440) 834-0190



*Scan to view more
information.*

RECEPTION

Domaine Ste. Michelle Brut, Washington

COURSE 1

Erath Resplendent Chardonnay, Oregon

RATATOUILLE TART GRATIN

Tomato + Eggplant + Squash

(classic Ratatouille built into a tart shell, finished with Parmesan, Brulé to finish)

COURSE 2

Eroica Reisling, Washington

SEAFOOD BOUILLABAISSÉ OVER BLACK PEPPER POLENTA CAKES

Clams + Mussels + Calamari + Mahi

(stewed in a rich Tomato/Saffron/Citrus/Fennel Broth, served over crispy polenta cake)

COURSE 3

Erath Resplendent Pinot Noir, Oregon

COQUE AU VIN OVER CURED LEMON/TOMATO INSPIRED TABBOULEH

Stewed Chicken + Rich Red Wine + Mushroom Demi

(served with a Citrus Forward Tabbouleh with Tomato Concass)

COURSE 4

Ethos Cabernet Sauvignon, Washington

WILD MUSHROOM RISOTTO

Homemade Wild Mushroom Risotto + Cured Dates + Crispy Iberica

Secreto + Crispy Mushroom

DESSERT

Domaine Lafage Rivesaltes Blanc Ambre Hors D'age

White Chocolate Mango Parfait

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.