

WELSHFIELD INN FEBRUARY WINE DINNER



WELSHFIELD INN

FEB. 25
6:30 PM

**“Featured
Wines by
Castello Banfi”**

\$76.99 per guest
+ tax and gratuity

Reservations:
(440) 834-0190



*Scan to view more
information.*

RECEPTION

Gavi Prinipessa Gavia (2024), Piedmont, Italy

COURSE 1

Toscana Pinot Grigio San Angelo (2024), Tuscany, Italy

PORCINI RAVIOLO

wild mushroom brodo + frizzled leek

COURSE 2

Chianti Classico Riserva (2022), Tuscany, Italy

ARANCINI

prosciutto + mozzarella + tomato ragu

COURSE 3

Toscana Vermentino La Pettegola (2024), Tuscany, Italy

SEAFOOD SCAMPI

clams + mussels + fish + potato + sweet pea

COURSE 4

Rosso di Montalcino (2023), Tuscany, Italy

BACON WRAPPED PORK LOIN

polenta + spinach + demi-glace

DESSERT

Sweet Potato & Maple Blintz

marshmallow “fluff” + candied walnut

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.