

WELSHFIELD INN

SPRING WINE DINNER



WELSHFIELD INN

APR. 29
6:30 PM

**Featured
Wines by
“Ste. Michelle Wine
Estates”**

\$76.99 per guest
+ tax and gratuity

**Reservations:
(440) 834-0190**



*Scan to view more
information.*

RECEPTION

A to Z Wineworks Oregon Riesling

COURSE 1:

Estival Sauvignon Blanc, Horse Heaven Hills

POACHED COD OVER KALE SALAD

olive oil poached cod + charred onion yogurt + kale sala +
pine nuts + pepitas

COURSE 2

Domaine Ste. Michelle Brut Rose, Columbia Valley

STUFFED SMOKED PORK LOIN

smoked pork loin stuffed with brie cheese and sweet potato +
finished with an aromatic herb cream sauce

COURSE 3

Cold Creek Vineyard Cabernet Sauvignon, Columbia Valley

CHARCUTERIE

cured meats + assorted cheeses + crostini + wild mushroom
and red pepper salad

COURSE 4

Intrinsic Red Blend, Columbia Valley

STEAK AU POIVRE

filet + cracked black pepper + shallot + cognac cream sauce +
pomme frites

DESSERT

TWIN TIRAMISU PHYLLO CUPS

MINIATURE TIRAMISU INSIDE A PHYLLO PASTRY

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.