

WELSHFIELD INN

JUNE WINE DINNER



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JUNE 24
6:30 PM

Featured Wines by
“Riboli Family
Wines”

\$76.99 per guest
+ tax and gratuity

Reservations:
(440) 834-0190



*Scan to view more
information.*

RECEPTION

Maddalena Rose, Paso Robles

COURSE 1:

Champion Sauvignon Blanc, New Zealand

POACHED COD OVER CREAMY WHITE BEAN PUREE

white wine and citrus poached cod over a lemongrass and dill white bean puree finished with a beurre blanc sauce

COURSE 2

Maddalena Chardonnay, Monterey

PROSCIUTTO CHICKEN ROULADE

chicken breast stuffed with brie cheese, wild mushrooms, fresh herbs and garlic, wrapped in prosciutto

COURSE 3

Opaque Darkness Red, Paso Robles

BACON BLUE BISON SLIDER

house-made bison patty topped with bacon onion jam, roasted garlic aioli, blue cheese, arugula, brioche bun, served with rosemary pomme frites

COURSE 4

Highlands 41 Red Black Granite, Paso Robles

SMOKED ST. LOUIS STYLE RIBS

house-made peach bbq sauce, fresh grilled peaches

DESSERT

BLUEBERRY COBLER WITH VANILLA BEAN ICE CREAM

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.