

WELSHFIELD INN

AUGUST WINE DINNER



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AUG. 26
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

San Simeon Viognier, Paso Robles

COURSE 1

Jada Vineyard & Winery "Hell's Kitchen" Gotham White Blend, Paso Robles

ARUGULA FENNEL SALAD

goat cheese + pear + citrus vinaigrette

COURSE 2

Windstream Chardonnay, Saint Lucia Highlands

BUTTER BASTED ATLANTIC COD

herbed couscous + mediterranean vegetable + lemon caper sauce

COURSE 3

Maddalena Cabernet Sauvignon, Paso Robles

PORCINI TRUFFLE RAVIOLI

sage brown butter + parmesan reggiano + cracked peppercorn

COURSE 4

Stormwatch San Simeon Red, Paso Robles

BRAISED BEEF SHORT RIBS

creamy stone-ground cheddar grits + charred tomato demi

DESSERT

PEACH SHORTCAKE

fresh local peaches + vanilla bean chantilly 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.