

WELSHFIELD INN

OCTOBER WINE DINNER



WELSHFIELD INN

OCT. 28
6:30 PM

\$76.99 per guest
+ tax and gratuity

Reservations:
(440) 834-0190

**Featured
Wines by:**

ORIN SWIFT



*Scan to view more
information.*

RECEPTION

BLANK STARE SAUVIGNON BLANC, RUSSIAN RIVER VALLEY

COURSE 1

MANNEQUIN CHARDONNAY, SANTA MARIA VALLEY

CREAMY WILD MUSHROOM RISOTTO

parmigiano-reggiano + wild mushrooms + crispy parmesan tuile

COURSE 2

ABSTRACT RED BLEND, CALIFORNIA

CRISPY PAN-SEARED SALMON

herb-infused couscous + pomegranate-balsamic glaze

COURSE 3

ADVICE FROM JOHN MERLOT, CALIFORNIA

OVEN-BRAISED VEAL OSSO BUCO

creamy fontina polenta + rich bone marrow jus + fresh garden herbs

COURSE 4

BLOODLINES CABERNET SAUVIGNON, CALIFORNIA

ITALIAN FOUR CHEESE AND PEAR

crispy prosciutto + brown butter + toasted walnuts + micro arugula

DESSERT

DARK CHOCOLATE TART

bittersweet chocolate ganache + espresso-salt rim



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.