WELSHFIELD INN

DECEMBER WINE DINNER

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DEC. 16
6:30 PM

$79.99 per guest
+ tax and gratuity

Reservations:
(440) 834-0190

Featured Wines by:

FOLEY FAMILY WINES

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RECEPTION

Banshee Brut NV (Special Offering)

COURSE 1

Chalk Hill Estate Bottled Chardonnay, Sonoma County

ROASTED BUTTERNUT SQUASH & APPLE BISQUE

sage brown butter · spiced pepitas

COURSE 2

The Four Graces Pinot Noir, Willamette Valley

CRISPY DUCK CONFIT

wild mushroom & thyme farro · crispy fried shallots

COURSE 3

Ferrari-Carano Siena, Sonoma County

HERB-CRUSTED PORK TENDERLOIN MEDALLIONS

charred corn & roasted garlic orzo · sun-dried tomato cream sauce

COURSE 4

Roth Estate Cabernet Sauvignon, Alexander Valley

RED WINE & ROSEMARY–BRAISED LAMB SHANK

garlic red skin puree · heirloom carrots · braising jus · lemon-mint gremolata

DESSERT

DARK CHOCOLATE & ESPRESSO POT DE CRÈME

warm-spiced blackberry compote · crème fraîche · toasted hazelnuts



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.