

February 9 & 10, 2018  
Weekend Dine & Lodge

Package

- \* Lodging Fri & Sat
- \* \$50 dining certificate to 5:30 pm 5 course dinner
- \* A single rose for the table
- \* Full breakfast each morning

February 14 one night package available, also.

Say  
"I love you!"

**Dinner Menu**

Saturday, February 10, 2018

5:30 p.m. (65 pp) & 8:00 p.m. (75 pp) seating *with slight menu variation*

*Note: The Saturday 5:30 p.m. menu is also offered on Wednesday, February 14, 2018 at 7 p.m.*

**bruschetta**

cherry tomatoes, mozzarella, basil, olives.

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**bisque (5:30 p.m. seating only)**

our signature roasted butternut squash and crabmeat bisque.

**sea scallop au gratin (8 p.m. seating only)**

plump jumbo sea scallop quickly seared with crimini mushrooms and asparagus spears.

white wine dijon tarragon cream sauce.

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**arugula salad**

crumbled chevre cheese, Applewood smoked bacon, dried cherries, toasted pecans and honey mustard dressing.

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**citrus sorbet (8 p.m. seating only)**

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**selection of entrée**

**filet mignon**

tender filet of beef, topped with roasted mushroom cap & red wine demi glace,

scalloped cream potatoes and fresh seasonal vegetables

**breast of chicken belvedere**

using a half chicken the breast stuffed with spinach, garlic and meat from the thigh, the drumstick braised with artichoke, lemon, thyme and white wine roasted fingerling potatoes and natural juices

**paupiettes of sole**

baked fillets of fresh sole with crab meat stuffing, braised saffron rice, sherry and pink peppercorn cream sauce

**vegetarian pansoti**

plump ravioli pockets filled with sweet potato, walnut and sage, parmesan cream sauce, julienne vegetable

**grilled lobster tail**

with leeks, plum tomatoes, crimini mushrooms, garlic & white wine butter sauce over angel hair pasta (add 18)

**surf and turf**

add an eight ounce grilled warm water lobster tail with lemon and drawn butter to any above entrée (add 28)

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**a sweet ending**

**napoleon cheesecake brûlée**

chocolate, cappuccino, vanilla, fresh berries

Menu and Price Subject to Change; Beverage, Tax and 20% Gratuity Additional. Reservations via ticket purchase (non-refundable)

**269.857.5777**

ALSO, UPCOMING ... WINE PAIRING DINNER, March 4, 2017

**The Belvedere Inn & Restaurant**

3656 63<sup>rd</sup> Street • Saugatuck, MI 49453 • 269.857.5777

Come for Dinner, Stay for Breakfast ... Dine & Lodge Package Available

[www.thebelvedereinn.com](http://www.thebelvedereinn.com) or [www.saugatuck.me](http://www.saugatuck.me)

