



CULINARY DEMONSTRATION DINNER

7:00 P.M. SEATING

PANSOTTI TRIO

THREE PLUMP RAVIOLI POCKETS FILLED WITH ROASTED BUTTERNUT SQUASH,
THREE CHEESE AND CHICKEN WITH SPINACH. SWEET WALNUT BUTTER SAUCE.
PREPARED IN CULINARY DEMO

CAPRESE SALAD

PLUM TOMATOES, FRESH MOZZARELLA, MIXED GOURMET GREENS, PESTO
VINAIGRETTE AND TOASTED PINENUTS.

CHOICE OF ENTRÉE

SALMON EN PAPILOTE

FILET OF NORWEGIAN SALMON STEAMED WITH DRY VERMOUTH IN PARCHMENT
PAPER WITH LEEKS, CARROTS, MOREL MUSHROOMS AND YUKON GOLD POTATOES.
SUNDRIED TOMATO BUERRE BLANC.
PREPARED IN CULINARY DEMO

FILET MIGNON

EIGHT OUNCE TENDER FILET OF BEEF TOPPED WITH A ROASTED MUSHROOM CAP,
REDWINE DEMI GLACE. SERVED WITH SCALLOP CREAMED POTATOES AND CHEF'S
SELECTION OF VEGETABLES.

DESSERT

ORANGE CRÈME BRULÉE

ORANGE ZEST AND GRAND MARNIER ARE USED IN THIS
TRADITIONAL CUSTARD DESSERT WITH A CARAMELIZED CRUST.
PREPARED IN CULINARY DEMO
FRESHLY BREWED COFFEE AND ASSORTED TEAS.

\$50 PER PERSON

TAXES & GRATUITITY ADDITIONAL. MENU ITEMS SUBJECT TO CHANGE.

CULINARY DEMONSTRATION WEEKEND PACKAGE

A COMPLETE PACKAGE ... LODGING, DINING
VIEW THIS PACKAGE ONLINE AT WWW.THEBELVEDEREINN.COM
OR CALL FOR DETAILS!

DINE & LODGE ... ONE LOCATION, ONE RESERVATION!

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