



HOLIDAY TRADITIONS

DECEMBER 1 & 8, 2007

6:00 P.M. SEATING
5 COURSE DINNER

PANSOTI

PLUMP RAVIOLI POCKETS FILLED WITH ROASTED BUTTERNUT
SQUASH & DRIZZLED WITH SWEET WALNUT BUTTER SAUCE

BEET CARPACCIO

SHAVED ROASTED BEETS WITH AMERICAN GORGONZOLA, TOASTED SPICED
WALNUTS, CARAMELIZED ONION MARMALADE & BOSCH PEAR VINAIGRETTE.

SEAFOOD BOUCHÉE

SHRIMP, SCALLOPS, MUSSELS & SALMON IN A WHITE WINE
TARRAGON CREAM SAUCE & GRILLED ASPARAGUS.

MEDALLIONS OF BEEF TENDERLOIN

GRILLED & SERVED ON ROASTED GARLIC & ROSEMARY POLENTA,
PORT WINE WILD MUSHROOM SAUCE & WILTED BABY SPINACH.

DESSERT TAPAS TRIO

ESPRESSO POT DU CHOCOLATE PUMPKIN PRALINE CHEESECAKE
MINI PROFITEROLE WITH TAHITIAN VANILLA GELATO & HOMEMADE BUTTERSCOTCH.

FRESHLY BREWED COFFEE & TEA

\$60 PER PERSON
(TAX & GRATUITY NOT INCLUDED)

PRICE AND MENU ITEMS SUBJECT TO CHANGE
CREDIT CARD NUMBER REQUIRED FOR RESERVATION
7 DAY CANCELLATION

BELVEDERE HOLIDAY TRADITIONS PACKAGE

A COMPLETE PACKAGE ... LODGING, DINING
VIEW THIS PACKAGE ONLINE AT WWW.THEBELVEDEREINN.COM
OR CALL FOR DETAILS!
DINE & LODGE ... ONE LOCATION, ONE RESERVATION!

3656 63RD ST
SAUGATUCK, MI 49453
269-857-5777