

New Year's Eve Celebration

Monday, December 31, 2012

5:30 p.m. seating

soup

our signature roasted butternut squash
and crab meat bisque

mixed seasonal greens

with vanilla poached anjou pear, toasted spiced walnuts,
gorgonzola cheese & pear vinaigrette.

citrus sorbet

choice 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

stuffed with spinach, garlic and meat from the thigh. the drumstick braised with artichoke, lemon, thyme,
white wine, roasted fingerling potatoes & natural juices.

rainbow trout

pan fried rainbow trout filets, toasted almonds, lemon cream sauce,
cous cous and grilled szechuan style french beans.

conchiglie

pasta shells stuffed with spinach and three cheeses, baked in tomato sauce,
topped with toasted pinenuts and fresh parmesan cheese.

grilled lobster tail

with leeks, plum tomatoes, crimini mushrooms, garlic & white wine butter sauce over angel hair pasta. (add 15)

surf and turf

add an eight ounce grilled warm water lobster tail with lemon and drawn butter to any above entrée. (add 25)

dessert

hazelnut tiramisu parfait

lady fingers soaked in coffee liquor maderia wine and with alternating layers of mascapone and
hazelnut cream, topped with hazelnut brittle and shaved valrhona chocolate.

\$65 pp

Menu and Price Subject to Change; Beverage, Tax and Gratuity Additional

Reservations Recommended

269.857.5777

ALSO, UPCOMING ... WINE PAIRING DINNERS!

The Belvedere Inn & Restaurant

3656 63rd Street • Saugatuck, MI 49453 • 269.857.5777

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

www.BoutiqueInnsOfSaugatuck.com or www.saugatuck.me

New Year's Eve Celebration

Monday, December 31, 2012

8 p.m. seating

consommé célestine

a clear beef soup with savory pancake & sherry

oysters rockerfeller

in the half shell, baked with spinach, pancetta and champagne hollandaise.

mixed seasonal greens

with vanilla poached anjou pear, toasted spiced walnuts,
gorgonzola cheese & pear vinaigrette.

citrus sorbet

choice 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

stuffed with spinach, garlic and meat from the thigh. the drumstick braised with artichoke, lemon, thyme,
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rainbow trout

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surf and turf

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dessert

hazelnut tiramisu parfait

lady fingers soaked in coffee liquor maderia wine and with alternating layers of mascapone and
hazelnut cream, topped with hazelnut brittle and shaved valrhona chocolate.

\$75 pp

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