



## NEW YEAR'S EVE CELEBRATION

MONDAY, DECEMBER 31, 2007

5:30 P.M. SEATING

### SOUP

OUR SIGNATURE ROASTED BUTTERNUT SQUASH  
AND CRAB MEAT BISQUE

### MIXED SEASONAL GREENS

WITH WALNUT PEAR VINAIGRETTE  
& GORGONZOLA CHEESE

### 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.

#### SEARED DUCK BREAST

PAN SEARED DUCK BREAST COOKED MEDIUM RARE, SET ON BRAISED RED CABBAGE WITH APPLES  
AND CIDER. ACCOMPANIED BY MASHED SWEET POTATOES AND CRANBERRY ORANGE GLAZE.

#### FILET OF NORWEGIAN SALMON

COATED WITH A PECAN CRUST, BAKED AND DRIZZLED WITH HONEY MUSTARD DRESSING. SERVED WITH  
OUR VERSION OF DIRTY RICE WITH ANDOUILLE SAUSAGE, BLACK EYED PEAS, BELL PEPPER AND SPINACH.

#### 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).

### A TRILOGY OF DESSERT

VANILLA GELATO PROFITEROLE  
WITH WARM VALRHONA CHOCOLATE SAUCE  
PUMPKIN PRALINE CHEESECAKE  
FRESH FRUIT PAVA LOVA

### COFFEE & ASSORTED TEAS

65 PER PERSON

(TAX & GRATUITY NOT INCLUDED. PRICES AND MENU  
ITEMS SUBJECT TO CHANGE. RESERVATIONS AND CANCELLATION FEE APPLY.)

269-857-5777

3656 63<sup>RD</sup> STREET  
SAUGATUCK, MI 49453  
WWW.THEBELVEDEREINN.COM  
NEW YEAR'S WEEKEND SPECIAL



*DINE & LODGE PACKAGES AVAILABLE ... ONE LOCATION, ONE RESERVATION!*