



## NEW YEAR'S EVE CELEBRATION

MONDAY, DECEMBER 31, 2007

8:00 P.M. SEATING

### CONSOMMÉ CÉLESTINE

A CLEAR BEEF SOUP WITH SAVORY PANCAKE

### OYSTERS ROCKERFELLER

IN THE HALF SHELL, BAKED WITH SPINACH, PANCETTA AND CHAMPAGNE HOLLANDAISE.

### 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

75 PER PERSON  
(TAX & GRATUITY ADDITIONAL)

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!*