



## WINE PAIRING DINNER

### A SERIES OF WINE PAIRING DINNERS THAT HIGHLIGHT AMAZING WINE GROWING REGIONS OF THE WORLD

The Belvedere Restaurant is offering an informative and fun wine pairing dinner series on the last Saturday of each month, January through April.

For each event, wines are chosen from a particular region to be paired with a special six course gourmet dinner prepared by Chef Shaun Glynn. Each menu will focus on particular ingredients, dishes and style of cooking indigenous to the featured wine region. The wines are presented by the expert wine representative of that growing region.

The Belvedere also offers a rare and unique opportunity for you to purchase these great wines the evening of at great *retail* prices. As these wines are not offered on our Dining Room Wine List, quantities are limited. The cost of each event is \$65 per person. Tax, gratuity and beverage (except for the wine pairings) are additional.

#### ***Special Packages – Pay for three events and get the fourth, complimentary!***

**Dining only Package:** Reserve all four events before the first event and receive the fourth event complimentary! That is right. Pay for 3 events and get a fourth free! “Share” the savings – attend one event and share the other events with three other couples! To receive the discount, only one seat may be redeemed per event (discount is not given for purchasing three seats for the same night). A non-refundable 100% deposit for all events is taken at time of reservation.

**Dine & Lodge Package:** Reserve all four weekends before the first event and receive the fourth weekend, complimentary (lodging portion is complimentary)! The lowest rate room of the four weekends will be complimentary. As part of our Bed, Breakfast and Dinner Specials these weekends, guest will receive up to a \$100 Dining Certificate to be applied towards the wine pairing dinner for two. Visit us online at [www.BoutiqueInnsOfSaugatuck.com](http://www.BoutiqueInnsOfSaugatuck.com) to check rates and availability. “Share” the savings - attend one weekend and share the other weekends with three other couples! Or, purchase four “weekends” and use them all the same weekend with three other couples! A non-refundable 100% deposit for all weekends is taken at time of reservation.

#### **DINE & LODGE PACKAGE INCLUDES**

*AVAILABLE FOR GUEST OF THE BELVEDERE INN*

**STAY FRIDAY & SATURDAY, JAN. 27-28, FEB. 24-25, MAR. 30-31, APR. 27-28, 2012**

- Breakfast each morning
- \$100 Dining Certificate towards wine pairing dinner Sat evening, 6:00 pm
- Tax, gratuity and beverage (except for wine pairings) are additional.

In addition, guests reserving all four events become Wine Club Members for the entire year. Wine Club Members receive a 10% discount towards the purchase of select wines that evening at *retail* prices and throughout the year. In addition, members receive priority invitations to other upcoming wine tastings and wine events throughout the year. Membership is not available for purchase.

#### **COME FOR DINNER, STAY FOR BREAKFAST!**

Package prices available online at [www.BoutiqueInnsOfSaugatuck.com](http://www.BoutiqueInnsOfSaugatuck.com) or [www.Saugatuck.me](http://www.Saugatuck.me)  
or call 269-857-5777

# THE BELVEDERE INN & RESTAURANT

## WINE PAIRING MENU

### HOT SOUTHERN HEMISPHERE WINE REGIONS

Saturday Jan 28, 2012, 6:00 p.m. seating, \$65 per person

People are now looking to south of the equator for wines of high quality with a reasonable price tag to countries such as Argentina, Chile, Australia, New Zealand and South Africa. While a few wines are well known from these regions many more have not yet garnered the attention they deserve. Australian Wines, little known 15 years ago, are now readily available in the U.S. Chile is a second home to many of California's premier winegrowers. Argentina is expanding it's already prodigious production (fifth largest wine producer on earth). And South Africa's Cape winelands produce intensely flavorful, affordable wines that are often barely known outside their region. This is a great opportunity to taste delightful yet under appreciated wines from these diverse wine producing countries paired with equally diverse regional foods.

#### **Argentine Meat Empanandas**

Filled with prime ground beef, potatoes, raisins. Perfumed with cumin and coriander. Cilantro chutney.

#### **Spicy Parsnip and Pear Soup**

With garlic croutons.

#### **Green Salad**

Watercress, cucumber and avocado  
With creamy avocado garlic dressing.

#### **Grilled Tuna Steak Medallion**

Tropical fruit salsa and wasabi cream.

#### **Coffee Rubbed New Zealand Lamb loin**

Celeriac mash, grilled green beans and red currant glaze.

#### **Fried Churros**

South American tube-shaped doughnuts  
Served with spicy hot chocolate.

DINNER RESERVATIONS ARE AVAILABLE TO NON LODGING GUESTS

**Tax, gratuity and beverage (except for wine pairings) are additional**

Price and menu items subject to change  
Credit card number required for reservation  
7 day cancellation

#### **Wine Pairing Weekend Package**

A complete package ... Lodging & Dining  
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# THE BELVEDERE INN & RESTAURANT

## WINE PAIRING MENU

### VIVE LA VIN DE FRANCE

Saturday February 25, 2012, 6:00 p.m. seating, \$65 per person

For many, when they think of wine, they think of France. France has a long and fascinating heritage as the mother of all wine producing countries. We all recognize the famed wine regions of Alsace, Bordeaux, Burgundy, Champagne, Loire, Provence and the Rhone Valley. France comparatively is less than twice the size of the State of Colorado and has over 27,000 wineries, over 100,000 wine growers and produces over 4 billion bottles of wine each year. There is always more we can learn about French wines. Enjoy this pairing of Chef Shaun Glynn's love for classical French cuisine with some truly great wines from France, "Vive La Vin De France"!

#### Baked Brie

Ripe Brie on top of grilled sourdough crostini.  
Apricot, cherry mostarda and spiced walnuts.

#### Sea Scallops au Gratin

Plump sea scallops quickly seared with crimini mushrooms and asparagus spears finished in a white wine Dijon tarragon cream sauce potato puree.

#### Mixed Field Greens

Applewood smoked bacon, tomato concassé and champagne vinaigrette.

#### Seared Duck Breast

With wheat berry rice pilaf, sautéed mustard greens, caramelized pearl onions and red currant demi glace.

#### Grilled Medallions of Beef Tenderloin

With root vegetable mélange of white and yellow turnip, golden beets and purple potatoes;  
Bourguignon and béarnaise sauces.

#### Orange Crème Brulee

The classic French custard with a caramelized crust made with orange zest, Grand Marnier and served with ginger tuille cookies.

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# THE BELVEDERE INN & RESTAURANT

## WINE PAIRING MENU

### DIVERSITY OF ITALIAN WINES

Saturday March 31, 2012, 6:00 p.m. seating, \$65 per person

Italy's glowing reputation with wine is due not only to the fact that it produces and exports more than any other country but that it offers the greatest variety of types ranging through nearly every color, flavor and style imaginable. We invite you to explore the diversity of Italian wines amazingly paired with regional Italian Foods!

#### **Carpaccio**

Thin slices of raw prime Filet Mignon with a sweet spiced aromatic relish of carrot onion zucchini and aged white balsamic vinegar.

#### **Salad of Grilled Asparagus**

Wrapped in prosciutto with baby greens, shaved Pecorino Romana cheese and garlic thyme vinaigrette.

#### **Citrus Sorbetto**

With Campari and berry coulis.

#### **Oven Steamed Filet of Fresh Talapia**

On escarole and cannellini beans; topped with cherry tomatoes, black olives, basil and extra virgin olive oil.

#### **Roasted Young Chicken Breast**

With Gorgonzola polenta, marsala wild mushroom sauce and caramelized onions.

#### **Panna Cotta**

A traditional Italian custard served with fresh berries marinated in balsamic vinegar of modena and brown sugar topped with crushed Amaretto cookies.

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# THE BELVEDERE INN & RESTAURANT

## WINE PAIRING MENU

### PROUD AMERICAN WINES

Saturday, April 28, 2012, 6:00 p.m. seating, \$65 per person

We often think of American Wine as new world wines and are with respect to the old world wines of Europe, but American wine has been produced for over 300 years, and production is performed in fifty states across America with California leading the way in the production followed by Washington State, Oregon and New York. The United States is in fact the fourth largest wine producing country in the world, after France, Italy and Spain. The production in California alone is more than double of the production of the entire country of Australia. America, a melting pot of ethnic cuisine, gives us an opportunity to pair great foods that America has adopted and now calls Her own, along with wines from the country's best producing regions California, Washington State, Oregon and New York.

#### **Balsamic Glazed Portabella Mushroom**

Goat cheese and herb polenta.

#### **Crab Cakes**

Lump crab meat cakes, braised Belgian endive and chipotle remoulade.

#### **Grilled Asparagus**

Green goddess dressing,  
Roasted garlic cracker bread.

#### **Poached Salmon**

Fingerling potatoes, creamed leeks and Caviar.

#### **Root Beer Glazed Flank Steak**

Caramelized onions, wilted baby spinach and gratin of sweet potatoes.

#### **Berry Sherbet Float**

A take on the American Classic soda fountain treat with California Sparkling Wine.

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