



**INTERNATIONAL WINEMAKER'S DINNER**

**MARCH 22, 2008 & APRIL 19, 2008**

**7:00 P.M. SEATING**

**5 COURSE DINNER**

**WITH COMPLIMENTARY WINE TASTINGS**

**ROASTED REDBELL PEPPER RISOTTO**

WITH MOREL MUSHROOMS, PEAS, PARMESAN CHEESE BREAD CRISPS.

**SALAD OF GRILLED ASPARAGUS**

WRAPPED IN PROSCIUTTO WITH BABY GREENS, SHAVED PERCORINO ROMANA CHEESE AND GARLIC THYME VINAIGRETTE.

**SAUTEED FILET OF RAINBOW TROUT**

WITH TOASTED ALMONDS, LEMON CREAM SAUCE  
AND SZECHAUN STYLE GREEN BEANS.

**ROOTBEER GLAZED FLANK STEAK**

WITH CARMELIZED ONIONS, WILTED BABY SPINACH AND GRATIN OF SWEET POTATO.

**DESSERT TAPAS TRIO**

TRADITIONAL CRÈME CARAMEL  
VANILLA POACHED ANJOU PEAR WITH SPICED PECANS  
CHOCOLATE ARAMETTO TUILLE COOKIES.

FRESHLY BREWED COFFEE & TEA

**\$70 PER PERSON**

(TAX & GRATUITY NOT INCLUDED)

COMPLIMENTARY TASTINGS OF TWO WINES PER COURSE

PRICE AND MENU ITEMS SUBJECT TO CHANGE

CREDIT CARD NUMBER REQUIRED FOR RESERVATION

7 DAY CANCELLATION

**WINEMAKERS WEEKEND PACKAGE**

A COMPLETE PACKAGE ... LODGING, DINING

VIEW THIS PACKAGE ONLINE AT [WWW.THEBELVEDEREINN.COM](http://WWW.THEBELVEDEREINN.COM)

OR CALL FOR DETAILS!

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

3656 63<sup>RD</sup> ST  
SAUGTUCK, MI 49453  
269-857-5777

