



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, February through May (May is the second to last Saturday).

For each event, wines are chosen from a particular region to be paired with a special five 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, supplies 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 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 & BENTLEY WATERFRONT SUITES

STAY FRIDAY & SATURDAY, FEB. 26-27, MAR. 26-27, APR. 23-24 OR MAY 21-22, 2010

- Breakfast each morning
- \$100 Dining Certificate towards wine pairing dinner Sat evening, 6:00 pm (Bentley guests are offered at \$25 Dining Certificate)
- 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 or www.Saugatuck.me
or call 269-857-5777

THE BELVEDERE INN & RESTAURANT

WINE PAIRING MENU

DIVERSITY OF ITALIAN WINES

Saturday, Apr 24, 2010, 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.

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.

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
View this package online at

www.BoutiqueInnsOfSaugatuck.com or www.saugatuck.me
or call for details!

Dine & lodge ... one location, one reservation!

269-857-5777