



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

WINES OF SPAIN "EXPOSED"

Saturday, Feb 27, 2010

6:00 p.m. seating, \$65 per person

Spain is a world class producer of wines. It is well known for reds from "Rioja", such whites as "Albarino", sherries from "Jerez" and Spain's well known sparkling "Cava". The focus of this Spanish wine pairing dinner is to help both novice and experienced wine lovers to find and enjoy not only known Spanish wines but also to become acquainted with other grape varieties and regions of Spain.

Tapas Trio

Deep fried chicken livers with saffron aioli
Stuffed mushroom with sweet Spanish onion and sage
Marinated olives stuffed with pimento and almonds wrapped with anchovies.

Roasted Bell Pepper Salad

With arugula and baked goat cheese and garlic tostadas; red wine, caper vinaigrette.

Paella

The classic Spanish rice dish with clams, mussels, shrimp and chorizo sausage;
saffron tomato bell peppers and peas.

Pork Tenderloin

Stuffed with a Spanish olive tapenade wrapped in Serrano ham with
fava bean puree and sherry cream sauce.

Platanos Fritos

Banana fritters with cinnamon ice cream, apricot sauce and almond brittle.

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