



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

NEW WORLD WINES

Saturday, Mar 27, 2010

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

For centuries, grapes have been grown in the same tradition. But through the years, some methods in wine making have changed. For example, New World Wines often blend different grapes to give an interesting new character. Nowhere can this be seen more clearly than in wines from North America, New Zealand, Australia, Argentina and Chile. Often thought as cutting edge of modern wine making, these wines are generally grown in hotter climates than its old world Northern European counterparts. The grapes tend to be riper, lending a more full bodied wine. We have paired some great modern day varieties with some exciting food!

Spicy Parsnip and Pear Soup

With garlic croutons.

Argentine Meat Empanadas

Filled with prime beef, potatoes, raisins, perfumed with cumin and coriander; served with watercress, cilantro chutney and minced hard boiled egg.

Grilled Tuna Steak

Served rare with a tropical fruit salsa of kiwi, melon and pineapple over cous cous with roasted almonds, chick peas and mint; honey mustard dressing and oven roasted plantains.

New Zealand Lamb

Cut from the rack; celery root mash, morel mushrooms and black mission figs; port wine sauce.

A Selection of New World Cheeses

Award winning smoked cheddar from Vermont; judged best North American cheddar "Moondarra"; from the Gippsland region of Australia. A soft creamy cheese with honey and pistachio nuts. King Island Roaring 40's Blue; Australia
Fresh fruit, crackers and melbas.

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