



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

VIVE LA VIN DE FRANCE

Saturday, May 22, 2010, 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"!

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

With vanilla poached Anjou pear, ripe brie cheese, candied walnuts and pear 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.

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