

New Year's Eve Celebration

December 31, 2018

5:30 p.m. seating

(an 8 p.m. seating is also available)

soup

our signature roasted butternut squash
and crab meat bisque

mixed seasonal greens

with vanilla poached anjou pear, toasted spiced walnuts,
gorgonzola cheese & pear vinaigrette

citrus sorbet

choice of entrée

filet mignon

tender filet of beef, topped with roasted mushroom cap & red wine demi glace,
scaloped cream potatoes and fresh seasonal vegetables

breast of chicken belvedere

using a half chicken the breast stuffed with spinach, garlic and meat from the thigh,
the drumstick braised with artichoke, lemon, thyme and white wine
roasted fingerling potatoes and natural juices

paupiettes of sole

baked fillets of fresh sole with crab meat stuffing, braised saffron rice, sherry and pink peppercorn cream sauce

vegetarian pansoti

plump ravioli pockets filled with sweet potato, walnut and sage, parmesan cream sauce, julienne vegetable

grilled lobster tail

with leeks, plum tomatoes, crimini mushrooms, garlic & white wine butter sauce over angel hair pasta (add 18)

surf and turf

add an eight ounce grilled warm water lobster tail with lemon and drawn butter to any above entrée (add 28)

dessert

chocolate truffle torte

chocolate pastry base with a rich bittersweet chocolate truffle filling, fresh berry sauce

\$65 pp

Menu and Price Subject to Change; Beverage, Tax and 20 % Gratuity Additional

Reservations via ticket purchase (non-refundable)

269.857.5777

ALSO, UPCOMING ... WINE PAIRING DINNERS!

The Belvedere Inn & Restaurant

3656 63rd Street • Saugatuck, MI 49453 • 269.857.5777

Come for Dinner, Stay for Breakfast ... Dine & Lodge Package Available

www.thebelvedereinn.com or www.saugatuck.me

New Year's Eve Celebration

December 31, 2018

8 p.m. seating

(a 5:30 p.m. seating is also available)

consommé célestine

a clear beef soup with savory pancake & sherry

oysters rockerfeller

in the half shell, baked with spinach, pancetta and champagne hollandaise

mixed seasonal greens

with vanilla poached anjou pear, toasted spiced walnuts,
gorgonzola cheese & pear vinaigrette

citrus sorbet

choice of entrée

filet mignon

tender filet of beef, topped with roasted mushroom cap & red wine
demi glace. scalloped cream potatoes and fresh seasonal vegetables

breast of chicken belvedere

using a half chicken the breast stuffed with spinach, garlic and meat from the thigh,
the drumstick braised with artichoke, lemon, thyme and white wine
roasted fingerling potatoes and natural juices

paupiettes of sole

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grilled lobster tail

with leeks, plum tomatoes, crimini mushrooms, garlic & white wine butter sauce over angel hair pasta (add 18)

surf and turf

add an eight ounce grilled warm water lobster tail with lemon and drawn butter to any above entrée (add 28)

dessert

chocolate truffle torte

chocolate pastry base with a rich bittersweet chocolate truffle filling, fresh berry sauce

\$75 pp

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