

February 10 & 11, 2017
Weekend Dine & Lodge
Package

- * Lodging Fri & Sat
- * \$50 dining certificate to 5:30 pm 5 course dinner
- * A single rose for the table
- * Full breakfast each morning

February 14 one night package available, also.

Say
"I love you!"

Dinner Menu

Saturday, February 11, 2017

5:30 p.m. (65 pp) & 8:00 p.m. (75 pp) seating *with slight menu variation*

Note: The Saturday 5:30 p.m. menu is also offered on Tuesday, February 14, 2017 at 7 p.m.

bruschetta

cherry tomatoes, mozzarella, basil, olives.

bisque (5:30 p.m. seating only)

our signature roasted butternut squash and crabmeat bisque.

sea scallop au gratin (8 p.m. seating only)

plump jumbo sea scallop quickly seared with crimini mushrooms and asparagus spears.
white wine dijon tarragon cream sauce.

arugula salad

crumbled chevre cheese, Applewood smoked bacon, dried cherries, toasted pecans and honey mustard dressing.

citrus sorbet (8 p.m. seating only)

selection 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 15)

surf and turf

add an eight ounce grilled warm water lobster tail with lemon and drawn butter to any above entrée (add 25)

a sweet ending

napoleon cheesecake brûlée

chocolate, cappuccino, vanilla, fresh berries

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 DINNER, March 4, 2017

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

