

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.

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#### 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.

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#### arugula salad

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

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#### citrus sorbet (8 p.m. seating only)

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#### 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)

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#### 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 63<sup>rd</sup> Street • Saugatuck, MI 49453 • 269.857.5777

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

[www.thebelvedereinn.com](http://www.thebelvedereinn.com) or [www.saugatuck.me](http://www.saugatuck.me)

