

EST. 1995

THE BELVEDERE INN

COUNTRY INN & RESTAURANT

April 6 & 7, 2018

Spanish Tapas & Wine

Bed, Breakfast & Dinner Package

* Lodging Fri & Sat

* \$100 dining certificate to Saturday's 6 course/6 wine dinner

* Full breakfast each morning

* Rates start at \$249 per night



SPANISH TAPAS & WINE

Saturday April 7, 2018 6:00 p.m. seating, \$75 per person

Art Lanciers, Level One Sommelier with the Court of Master Sommeliers and Ambassador of Little Guy Wines, the Fine Wine Division of Great Lakes Wine & Spirits will tour through Spain's finest vineyards. Taste Spanish wines paired with Spanish regional food.

BROILED OYSTERS

In the half shell broiled with bread crumbs, garlic, parsley, oregano and olive oil..

GRILLED SHRIMP

Honey glazed shrimp, sesame seaweed salad.

MEAT BALLS

Pork, beef, ginger, cilantro and green onion, smoked sweet chili sauce and Spanish rice.

PORK TENDERLOIN

Olive tapenade, serrano ham, white bean puree, roasted red pepper coulis

SPANISH BEEF POT PIE

Tender beef, red pepper, tomato, green olive, Spanish onion, paprika, puff pastry crust.

CHERIOS

Tube-shaped doughnuts, vanilla gelato, Dulce de Leche drizzle.

DINNER RESERVATIONS ARE AVAILABLE TO NON-LODGING GUESTS

Tax, 20% auto gratuity and beverage (except for wine pairings) are additional

Price and menu items subject to change

Reservations made by ticket purchase (non-refundable)

269-857-5777

**Final
2017-18
Series**