

EST. 1995

THE BELVEDERE INN

COUNTRY INN & RESTAURANT

March 31 & April 1, 2017
South American Wine Dinner
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 \$229 per night

**Final
2016-17
Series**

SOUTH AMERICAN WINE DINNER

Saturday Apr 1, 2017 6:00 p.m. seating, \$75 per person

Bradford Hammerschmidt, managing partner and wine specialist with Imperial Beverage presents modern day wines from Argentina and Chile paired with exciting regional food.

TROPICAL SHRIMP CEVICHE

Mango, orange, grapefruit, avocado, red onion, cilantro. Habanero cracker bread.
Viña Falemia, Pedro Ximenez, Chile, 2013

SPICY PARSNIP AND PEAR SOUP

Garlic croutons.
Domingo Molina, Hermanos, Torrontés, Argentina, 2015

POTATO AND CHORIZO CROQUETA

Sweet roasted red pepper dip.
Colonia Las Liebres, Bonarda Clasica, Argentina, 2013

STUFFED GREEN PEPPER

Spanish rice pilaf, salsa rojo.
Max, Errazuirz, Carmenere, Chile, 2014

GRILLED STEAK KEBABS

Tenderloin of beef, red quinoa, chimichurri sauce.
Lamadrid, Single Vineyard, Cabernet Franc, Argentina, 2013

CHOCOLATE AND DULCE DE LECHE CHEESECAKE

Caramelized pecans.
Tapiz, Alta Collection, Malbec, Argentina, 2012

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