

EST. 1995

THE BELVEDERE INN

COUNTRY INN & RESTAURANT

December 6 & 7, 2019

French Christmas

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 \$269 per night

FRENCH CHRISTMAS

Saturday, December 7, 2019, 6:00 p.m. seating, \$75 per person

Join Shane Nicholson, Certified Sommelier, wine specialist and managing partner of Eagle Eye Brands along with Chef Shaun Glynn to celebrate a "French Christmas".

Salmon Fumé

Smoked salmon, warm potato cake, lemon crème fraîche and caviar

Champignons Sauvages et Estragon Soupe

Wild mushroom and tarragon soup

Fricassee de Poulet Veronique

Braised chicken, white wine cream sauce, red grapes, potato croutons

Médillons de Filet de Boeuf au Poivre

Beef tenderloin medallions,
winter root vegetable mélange, brandied black peppercorn sauce

Fromage et Poires

Triple cream brie, wine poached pears with cassis,
candied walnuts

Bûche de Noël

Traditional vanilla chocolate and raspberry yule log,
Crème anglaise

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