



EST. 1995

THE BELVEDERE INN

COUNTRY INN & RESTAURANT

February 3 & 4, 2017
Around the World
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

AROUND THE WORLD
Saturday Feb 4, 2017 6:00 p.m. seating, \$75 per person

Explore less familiar grape varietals from distinctive regions Around The World! Presented by Shane Nicholson, Certified Sommelier with the Court of Master Sommeliers and Certified Specialist of wine with the Society of Wine Educators. As Managing partner of Eagle Eye Brands. He specializes in small family estates Around The World.

SAVORY CHEESE PIE
Tomato chutney.

CREAM OF SAUERKRAUT SOUP
House made pork sausage, Caraway cracker bread.

GRILLED SHRIMP & PEAR SALAD
Chimichurri dressing.

CAVATAPPI WITH WILD MUSHROOMS
Royal trumpets, mitake, white and brown beeches, pearl onions and green peas.

SEARED BREAST OF DUCKLING
Creamy goat cheese and spinach polenta.

PORTUGUESE CHOCOLATE CUSTARD TART
Crème fraiche.

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

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