

EST. 1995

THE BELVEDERE INN

COUNTRY INN & RESTAURANT

February 8 & 9, 2019

Hunting the Loire Valley

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



HUNTING THE LOIRE VALLEY

Saturday, February 9, 2019, 6:00 p.m. seating, \$75 per person

Karina Thornquist of Great Lakes Wine and Spirits will present the wines. Karina, with over two decades experience in the industry prides herself on her knowledge of French wines. Chef Shaun Glynn has an undeniable passion for French Country food. Together they will showcase perfectly paired food and wine that will have you saying "Trés Manifique".

Purée Egyptienne

Yellow split pea and Anjou pear soup. Crème fraiche, crisp lardons.

Truite à la Vapeur

Steamed river trout, sautéed leeks, fingerling potatoes. Herbed beurre blanc.

Bouchées aux Champignons Sauvages

Wild mushroom ragout. Bearnaise sauce.

Cassoulet

White bean casserole, confit of duck, pheasant sausage, pork belly bacon.

Salade de fromage de Chèvre

Mixed greens, goat cheese, sun dried apricots, walnuts, honey Dijon dressing.

Tourteau aux Framboise et au Chocolate

Raspberry and chocolate truffle tort, Chambord reduction, crème Chantilly.

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