

EST. 1995

# THE BELVEDERE INN

COUNTRY INN & RESTAURANT

February 2 & 3, 2018

Undiscovered French Wines

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



## UNDISCOVERED FRENCH WINES

Saturday Feb 3, 2018 6:00 p.m. seating, \$75 per person

Discover French selections that overachieve. Sourced from predominately smaller vineyards with little presence in the United States. The dinner will focus on education of lesser known appellations, food pairings and how to find value in French wine.

### PÉTONCLES DE MER POÊLÉS

Seared diver sea scallops, brussels sprouts, Applewood smoked bacon, balsamic reduction.

### TARTE NIÇOISE

Goat cheese, caramelized onion, tomato, niçoise olives.

### POULET SAUTÉ CHASSEUR BLANC

Sautéed chicken breast, white wine mushroom cream sauce, potato croûtons.

### CÔTELETTE D'AGNEAU

Herb encrusted lamb cutlets, rutabaga purée, haricots verts, red current glaze.

### FROMAGE

Raclette cheese, mache, sweet spiced nuts, honey dijon drizzle, crusty baguette.

### MERINGUE AU CHOCOLAT

Bitter-sweet chocolate meringue.

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**