

EST. 1995

# THE BELVEDERE INN

COUNTRY INN & RESTAURANT

January 6 & 7, 2017

“Pinots” In All Their Glory

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



## “Pinots” In All Their Glory

Saturday Jan 7, 2017 6:00 p.m. seating, \$75 per person

The Pinot grape is certainly a very ancient grape. For over thousands of years it has evolved, mutated and been developed into distinct wines from distinct regions which we identify today. Join Bradford Hammerschmidt, Managing Partner and wine specialist with Imperial Beverage as he shares his extensive knowledge of grape varieties in the Pinot family.

### FISH CAKES

Whitefish, ginger, cilantro, toasted sesame, green onion, sweet chili sauce.

*Marland, Pinot Grigio, Michigan, 2015*

### SALAD

Carrot, avocado, golden raisins, walnuts, orange lime vinaigrette.

*Astrolabe, Pinot Gris, New Zealand, 2014*

### PAN SEARED JUMBO SCALLOPS

Sweet pea puree, fried leeks.

*Bryn Mawr, Pinot Blanc, Oregon, 2015*

### ROAST QUAIL

Wild mushroom duxelle, bacon, roasted potato, port wine sauce.

*Wente, Riva Ranch, Pinot Noir, Monterey, 2014*

### BARBEQUE LOIN OF NEW ZEALAND LAMB

Caramelized onion marmalade, celery root mash.

*Seven Terraces, Pinot Noir, New Zealand, 2015*

### MELKERT

A traditional South African Tart. Warm spiced fruit compote.

*Groot Constantia, Pinotage, South Africa, 2014*

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