

## **Finger Lakes**

### **Build Your Own Wine Dinner**

#### **Appetizer**

**Forest Mushroom Puff Pastry:** Stuffed with Oyster, Cremini, Shiitake', Chanterelles and Basket Mushrooms. Finished With a Forest Mushroom Cream Sauce.

**Tempura Shrimp:** Dipped in the Chef's Own Tempura Batter Recipe and Presented on Bamboo Skewers. Served with a Spicy Asian Sauce.

**Diver Scallops:** Oven Broiled and Finished with a Classic Lemon Hollandaise Sauce.

**Vegetable Kabobs:** Sweet Holland Peppers, Vidalia Onions, Zucchini, Crooked neck Yellow Squash, Forest Mushrooms. Oven Roasted and Served on Wooden Skewers. Includes a Spicy Hot Pepper Dipping Sauce.

**Gourmet Cheese & Fruit Plate:** Served with Medley of Gourmet Cheeses, Red and Green Grapes and Whole Grain Crackers.

**Saute' of Tilapia:** Finished with a Pink Grapefruit Reduction Sauce. Garnished with Chunks of Fresh Pink Grapefruit.

**Beef Tenderloin:** Marinated in Italian Seasonings and Roasted on Skewers. Served with Sracha Sauce.

#### **Soup**

**Lobster Bisque:** Creamy Lobster Stock Topped with Claw Meat.

**New England Clam Chowder:** Filled with Baby Clams, Norland, Youkon Gold Potatoes, Hickory Smoked Bacon and Finished with Sherry.

**Chicken Tortellini:** Chunks of Chicken and Seasonal Vegetable in a Chef Inspired, Home Made Chicken Stock.

**Creamy Forest Mushroom:** Cremini, Shiitake, Basket, Portabellos, Oyster Mushrooms.

**Roasted Butternut Squash:** Topped with Kosher Salt Roasted, Squash Seeds and a Dollop of Sour Cream.

**Garden Vegetable:** Baby Carrots, Trio of Holland Peppers, Sweet Corn, Red Onions, Gourmet Mushrooms, Celery, Jasmine Rice.

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### Salad:

**California Greens:** Cucumbers, Trio of Holland Peppers, Red Onions and Roma Tomatoes, Tossed in a Balsamic Vinaigrette.

**Caesar Salad:** Finished with a Fresh Homemade Caesar Dressing and Fresh Baked Croutons. Topped with Imported Asiago Cheese & Fire Roasted Red Peppers.

**Fruit Salad:** Medley of Fresh Fruits Tossed in Pineapple Juice.

**Baby Spinach:** Tossed with a Chef Made Italian Vinaigrette.

**Medley of Organic Baby Greens:** Tossed with a Sun Dried Tomato Vinaigrette.

**Gourmet Tomato Salad:** Fresh Mozzarella Tossed With Medley of Gourmet Tomatoes, Baby Cucumbers, Sweet red onions, Fresh Basil. Tossed in a Chef Made Balsamic Vinaigrette.

**All Salads Served with a Basket of Warm Hand Crafted Semolina Buns, Hot just out of the Oven. Served with Extra Virgin Olive oil, For Dipping.**



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### Dessert Choices

**Puff Pastry:** Topped with Lemon Custard, Marinated Strawberries.  
Finished with Whipped Cream.

**Flourless Chocolate Torte:** Finished with Strawberry and Whipped  
Cream.

**Crème Brule':** Dusted with Brown Sugar and Flamed table Side.

**Italian Style Cheese Cake:** Finished with Strawberry Sauce and  
Topped with Whipped Cream.

**Belgium Chocolate Mousse:** Topped with Fresh Whipped Cream &  
Fresh Strawberry.

**Fresh Fruit Cup:** Pineapple, Grapes, Strawberries, Apples, Berries.

**Minimum 6-16 People**

**Three Course Wine Dinner \$56.95 per person**

**Four Course Wine Dinner \$59.95 per person**

**Five Course Wine Dinner \$69.95 per person**

**1-Salad 2-Soup 3-Appetizer 4-Entrée 5-Dessert**

**ONE CHOICE EACH COURSE**

**Premium Wine Package add \$10 per Person**

**Chef Will Pair a Finger Lakes Wine, International or Domestic Wine with each Course included.**

**Plus N.Y.S. Sales tax & optional gratuity.**

**Count and Menu Must be Finalized Seven Days Before the Dinner**

# Italian Feast

**Starter: Gourmet Cheese and Fruit Plate:** Medley of Gourmet Cheese, Crackers and Green and Red Grapes.

**Appetizer: Calamari** Deep Fried in Peanut Oil and Served with a Fresh Chef Made, Horseradish Sauce.

**Salad: Medley of Baby Greens** Roma Tomatoes, Seedless Cucumbers, Sliced Red Onions, Trio of Holland Peppers, Tossed in a Balsamic Vinaigrette.

**Semolina Buns:** Basket of Hand Crafted, Fresh out of the Oven. Served with Extra Virgin Olive Oil.

**Entrée: Hand Crafted Lasagna** Fresh Semolina Pasta made from Scratch and Hand Cranked. Filled with layers of Gourmet Cheese's, Home Made Meatballs and Gianelli Sausage. Baked in a Deep Dish and Finished with a Freshly Made Marinara Sauce and Garnished with Aged Asiago Cheese.

**Dessert: Italian Style Cheese Cake** Finished with a Fresh Made Strawberry Couli Sauce and Whipped Cream.

**Each Course is Paired with an Italian, Matching Wine.**

**Assorted Juices, Sodas, Chocolate Milk for the Kids**

**\$10 for Premium Italian Wines**

**\$59.95 Plus Tax & Optional gratuity (Minimum 6-16 People)**

# “Ultimate Fine Dinning Package”

## “Candle Light Dinner”

Gourmet Cheese Plate: Served with Whole Grain Crackers and Fresh Red and Green Grapes.

Soup: Forest Mushroom

Salad: California Greens: Trio of Holland Peppers, Roma Tomatoes, Baby Cucumbers, Red Onions Tossed in a Balsamic Vinaigrette.

Includes: Basket of Hand Crafted Semolina Buns, Warm out of the Oven and Extra Virgin Olive Oil.

Appetizer: Tempura Shrimp: “Prawns” Served on Bamboo Skewers with a Spicy Asian Dipping Sauce.

### Choice of Entrée:

Fillet Mignon: Stuffed with Shiitake Mushrooms, Seared in a Cast Iron Pan, Finished with a Forest Mushroom Cream Sauce. Served with Chantilly Potatoes and Medley of Seasonal Vegetables.

Rack of Lamb: Rosemary Crusted & Garlic Crusted, Finished with a Balsamic Reduction Sauce. Served With Herb Roasted Yellow Potatoes and Medley of Seasonal Vegetables.

Ahi Tuna: Cajun Style Blackened Tuna Finished with a Blue Crab Salsa. Served with Basmati Rice Tossed with Sundried Tomatoes.

Dessert: Belgium Double Chocolate, Flourless Chocolate Torte.

Included in Price: Premium Finger Lakes Wine Package

\$89.95 ea. 2-4 People & N.Y.S Tax & Optional Gratuity.

# **Family Sunday + Holiday Dinner**

**Caesar Salad: California Romaine Home Made Caesar Dressing, Hand Crafted Croutons, Roasted Red Peppers.**

**California Mixed Greens Salad: Seasonal Mix of Greens, Roma Tomatoes, Seedless Cucumbers, Sliced Red Onions, Finished With a Balsamic Vinaigrette. Served with a Warm Basket of Hand Crafted Semolina Buns.**

**Includes: A Basket of Warm, Hand Crafted Semolina Buns & Extra Virgin Olive Oil.**

## **Choice of Entrée:**

**Roasted Turkey: filled with Home Made Stuffing and Finished with a Turkey Gravy Sauce. Served with Chantilly Potatoes, Cranberry Relish, Saute' of Assorted Squash .**

**Virginia Smoked Ham: Topped with Pineapple & Roasted. Finished with Maple Syrup, Served with Roasted Sweet Potatoes & Honey Baked Acorn Squash.**

**Pork Loin: Topped with Granny Smith Apples and Brown Sugar Crusted, Finished with Maple Syrup. Served with Roasted Yukon Gold Potatoes and Broiled Asparagus.**

**Dessert: Flourless Chocolate Torte with Whipped Cream.**

***Chef will Pair a Wine with each Course***

***Asst. Juice and Chocolate Milk for Children***

***Minimum 5-16 people***

***\$45.95 ea. Plus Tax & Optional Gratuity***