

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.

Finger Lakes

Build Your Own Wine Dinner

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.

Finger Lakes

Build Your Own Wine Dinner

Entrée Choices

New York Strip Steak: 14 oz. Boneless Choice Black Angus, Broiled with a dry Rub. Finished with a Medley of Gourmet Forest Mushrooms, Red Onions Lightly Sautée'd in Olive Oil. Served with Rosemary and Garlic Roasted Potatoes.

Prime Rib: Rosemary and Garlic Crusted, Finished with Au-Jus Served with Chantilly Potatoes.

Pork Loin: Crusted with Brown Sugar and Granny Smith Apples Oven Roasted. Finished with a Maple Syrup Jus-Lie' Sauce. Served with Rosemary and Garlic Roasted Potatoes.

Herb Roasted Chicken Breast: Finished with a Medley of Roasted Vegetable's.

Twin Tourneados: Tenderloin Fillet, cut into 4 oz. Medallions Finished with a red Wine Reduction Sauce & Served with Chantilly Potatoes.

Vegetarian Lasagna: Filled with Seasonal Vegetables & Gourmet Cheeses. Finished with a Hand Crafted Marinara.

Atlantic Salmon: Oven Roasted and Finished with a Lemon Cream Sauce. Served with Jasmine Rice Tossed with Kiln Dried Apricots.

Yellow Fin Tuna: Oven Broiled, Finished with a Coconut Curry Sauce. Served with Basmati Rice Tossed with Sundried Tomatoes.

Blackened Mahi Mahi: Finished with a Blue Crab Salsa, Served with Basmati Rice.

Saute' of Flounder: Finished With a Mexican Style Salsa. Served Wild Rice Pilaf.

Jumbo Scallops: Broiled and Finished with a Lemon Hollandaise Sauce. Served With Jasmine Rice.

All Entrées Are Served With Vegetable Medley.

Finger Lakes

Build Your Own Wine Dinner

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 \$49.95 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 Three Days before the Dinner

Italian Feast

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

\$44.95 Plus Tax & Optional gratuity Minimum 6

Maximum 16

Ultimate Fine Dinning

Soup: Forest Mushroom Loaded with Shiitake, Oyster, Cremini, Portabellos and Basket Mushrooms.

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.

Holiday Dinner

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 Strawberry + Whipped Cream.

Chef will Pair a Wine with each Course

Asst. Juice and Chocolate Milk for Children

Minimum 5-16 people

\$39.95 ea. Plus Tax & Optional Gratuity