

Build Your Own Wine Dinner

Starter Course

Gourmet Cheese & Fruit Plate:

Served with Medley of Gourmet Cheeses, Red and Green Grapes and Whole Grain Crackers.

Seafood Marinara:

Bay Scallops, Rock Shrimp, Mussels and Baby Squid. Tossed with Cheese Tortellini and Topped with the Chef's Hand-Crafted Marinara Sauce. Finished with Pecorino Romano Cheese.

Maryland Crab Cakes:

Served with the Chef's Hand-Crafted Cocktail Sauce.

Diver Scallops:

Oven Broiled and Finished with a Classic Lemon Hollandaise.

Beef Tenderloin Skewers:

Black Angus Beef Tenderloin Marinated in a Chef Made Balsamic Vinaigrette, served with a Spicy Sracha Dipping Sauce.

Chicken Tenderloin Skewers

Marinated in the Chef's Italian Balsamic Vinaigrette. Finished with a Classical Style BBQ Sauce.

Build Your Wine Dinner

Appetizer

Rock Shrimp:

Poached in a Cherry Wood Smoked Bacon Cream Sauce. Served Over Cheese Tortellini and Finished with a Freshly Grated Asiago Cheese.

Tempura Shrimp:

Dipped in the Chef's Own Tempura Batter Recipe and Presented on Bamboo Skewers, Fried in Peanut Oil. Served with a Spicy Asian 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.

Beef Tenderloin and Vegetable Kabobs:

Marinated in a Balsamic Vinaigrette. Flame Broiled Tenderloin and Medley of Vegetables. Served with a Spicy Sracha Mayo Dipping Sauce.

Chicken Vegetable Kabobs:

Zucchini, Crooked-Neck, Baby Portabella Mushrooms Yellow Squash, Cherry Tomatoes and Sweet Vidalia Onions. Marinated in the Chef's Hand-Crafted Italian Vinaigrette.

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Soup:

Cream of Tomato Basil:

Medley of Gourmet Tomatoes, Cream, Sherry, Asiago Cheese, and Fresh Basil Chiffonade.
Finished with the Chef's Hand-Crafted Croutons

Lobster Bisque:

Creamy Lobster Stock Topped with Claw Meat.

New England Style Clam Chowder:

Filled with, Baby Clams Hickory Smoked Bacon, Norland, and Yukon Gold Potatoes.
Finished with a Splash of Sherry.

Creamy Forest Mushroom:

Cremini, Shiitake, Basket, Portobellos, and Oyster Mushrooms. Finished with a Splash of
Sherry.

Roasted Butternut Squash:

Topped with Kosher Salt Roasted Squash Seeds and a Dollop of Sour Cream.

(Lacto Ova)

Chicken Tortellini:

Chunks of Roasted Chicken Meat, Served over Cheese Tortellini. Made with a Hand-
Crafted Chicken Stock.

Garden Vegetable

Medley of Seasonal Vegetables Served in the Chef's Hand-Crafted Vegetable Stock.
{Vegan}

Build Your Own Wine Dinner

Salade:

Gourmet Fruit Medley:

Chef's Selection of Gourmet Fresh Fruits including Strawberries, Raspberries, Cantaloupe and Apples. All Fresh Cut and Marinated in a Cherry Liqueur. Topped with Whipped Cream Finished with Mini Marshmallows.

California Greens:

Medley of Organic Greens, Cucumbers, Trio of Holland Peppers, Red Onions and Roma Tomatoes, tossed in a Hand-Crafted Balsamic Vinaigrette.

Caesar Salad:

Finished with a Chef Crafted Caesar Dressing and Fresh Baked Croutons. Topped with Imported Asiago Cheese & And Finished with Fire Roasted Red Peppers.

Heirloom Tomato Sampler Salad:

Fresh Mozzarella Tossed with Medley of Heirloom Tomatoes, Baby Cucumbers, Sweet red onions, Fresh Basil. Tossed in a Chef Made Italian Served with a Basket of Warm Hand-Crafted Semolina Buns, Made on Premise. Made from scratch, Baked Seconds before serving. Served with Extra Virgin Olive oil, For Dipping.

All Salads Served with a Basket of Warm Hand-Crafted Semolina Buns, Made on Premise. Made from scratch, Baked Seconds before serving. Served with Extra Virgin Olive oil, For Dipping.

Please keep in mind the Semolina buns only are included if you order a salad course.

Build Your Own Wine Dinner

Entrée Choices

New York Strip Steak:

12 oz. Boneless Choice Black Angus, Broiled with a dry Rub. Finished with a Medley of Gourmet Forest Mushrooms, Red Onions. Served with Rosemary and Garlic Roasted Potatoes.

Pork Loin:

Crusted with Brown Sugar, Cinnamon, Granny Smith Apples and Oven Roasted. Finished with a Maple Syrup Reduction Sauce. Served with Rosemary and Garlic Roasted Potatoes.

Herb Roasted Chicken Breast:

Finished with a Holland Pepper Salsa. Served with Rose Mary and Garlic Roasted Potatoes.

Amish Style Hickory Smoked - Ham Steak

Served with Honey Roasted Sweet Potatoes. Finished with a Smoked Bacon Cream Sauce.

Prime Rib:

12 oz. cut Rosemary and Garlic Crusted Prime Rib Roast. Served with Chantilly Potatoes. Finished with Au-Jus.

Italian Style Lasagna

Hand Cranked Semolina Pasta – Made from Scratch. Chef's Homemade Lasagna, Gianelli Sausage, Ground Tenderloin Meatballs, Six Gourmet Cheeses. Finished with the Chef's Hand-Crafted Marinara Sauce.

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Seafood

Boston Cod Fish Fillet:

Dusted with Cracker Crumbs and poached in Chablis, Finished with a Tarragon Beurre Blanc Sauce. Oven Roasted and Served with Jasmine Rice Tossed with Sundried Apricots

Surf +Turf:

4 oz. Petite Fillet and 4 oz. Salmon Fillet, Broiled in Butter. Served with Herb Roasted Potatoes and a Homemade Cocktail Sauce.

Jumbo Scallops:

Broiled and Served with Jasmine Rice. Finished with a Lemon Hollandaise Sauce

Broiled Swordfish

Rubbed with the Chefs Home Made Seafood Rub and Broiled in Herbed Butter. Served with Basmati Rice tossed with Sundried Tomatoes

Cajun Style Red Snapper Fillet

Rubbed with the Chefs Cajun Blackening Seasoning, Served with Jasmine Rice Tossed with Holland Pepper Trio. and Finished with a Jonah Crab Salsa.

Cajun Style Shrimp

Jumbo-Prawns on Bamboo Skewers, Broiled in Butter and Dusted with the Chefs Seafood Blend. Served with Herb Roasted Potatoes.

Seafood Pasta

Shrimp-Clams-Mussels-Scallops, Tossed with Penne' Pasta. Finished with the Chefs Home-Made Marinara Sauce.

Build Your Own Wine Dinner

Vegetarian Entrées:

Vegetarian Lasagna:

Fresh Made Semolina Pasta, Filled with Seasonal Vegetables, Hand Crafted Marinara Sauce, Gourmet Cheeses. Finished with a Grated Pecorino Romano.
(Lacto Ova)

Pasta Prima Vera:

Medley of 6 Different Vegetables, Sautéed in Olive oil with herbs and spices. Tossed in the Chefs Classic 3 Cheese Alfredo Sauce. Finished With Pecorino Romano Cheese. (Lacto Ova)

Vegetable Kabobs:

Crooked Neck Yellow Squash, Zucchini, Trio of Holland Peppers, Sweet Red Onions, Baby Portabella Mushrooms, Grape Tomatoes. Served on Bamboo Skewers with a Sriracha Dipping Sauce. (Vegan)

Chinese Style Stir Fry:

Snow Peas, Baby Corn, Water Chestnuts, Crooked Neck Yellow Squash, Zucchini, Carrots, Ginger, Garlic, Scallions. Sautéed in Peanut oil and Drizzled with Soy Sauce. Finished with Toasted Sesame Oil. (Vegan)

Herb Roasted Vegetables:

Broccoli, Snow Peas, Carrots, Cauliflower, Red Onions, Heirloom Tomatoes, Zucchini, Crooked Neck Yellow Squash, Served over Jasmine Rice.
Finished with a Spicy Sriracha Sauce. (Vegan)

Build Your Own Wine Dinner

Dessert:

Flourless Belgium Chocolate Torte:

Topped with a Strawberry and Whipped Cream. Finished with a Dusting of Belgium Powdered Chocolate. (Gluten Free)

Crème Brule:

Dusted with Uncured Sugar and Flamed table Side.

Italian Style Cheesecake:

Topped with a Fresh Strawberry Coulis Sauce. Finished with Whipped Cream.

Lemon Puff Pastry:

Topped with Lemon Custard, Marinated Strawberries. Finished with Whipped Cream.

Belgium Chocolate Mousse

Topped with Fresh Whipped Cream & Fresh Strawberry. Finished with Belgium Chocolate Cocoa Powder.

Baked Apple Puff Pastry:

Puff Pastry Stuffed with Granny Smith Apples, Cinnamon, Brown Sugar. Finished with Warm Maple Syrup

Chocolate Brownie:

Served Warm, topped with a Belgium Chocolate Ganache Sauce and Finished with Whipped Cream and Belgium Cocoa Powder.

Chef's Gourmet Fruit Cup:

Medley of 6 different Seasonal Fruits, Cut fresh just before serving. (Vegan)

"Build Your Own Wine Dinner Pricing"

Dinner.

Three Course \$79.95

Four Course \$89.95

Five Course \$99.95

Six Course \$109.95

Includes Matching Finger Lakes Wine with each Course

Plus N.Y.S. Sales Tax + Gratuity.

Minimum 6 People – Maximum 16 People

Premium Finger Lakes Wine Package Add \$10 per Person

Any Combination Can Be Selected, One selection each category

Count and Menu Must be Finalized 1 week before the dinner

Email: nape9573@aol.com

WWW.fingerlakeschefondemand.com

Starter - Salad - Soup - Appetizer - Entrée - Dessert

All Entrées are served with an Herb Roasted Vegetable Medley.

\$100 deposit on any Major Credit Card Will Reserve Your Gourmet Wine Pairing
Dinner.

(607) 749-2752

Ultimate Fine Dining

Appetizer

Gourmet Cheese & Fruit Plate:

Served with Medley of Gourmet Cheeses, Red and Green Grapes and Whole Grain Crackers.

Cheese and Charcutier:

Assorted Gourmet Cheeses and Italian Meats.

Tempura Shrimp:

Dipped in the Chef's Own Tempura Batter Recipe and Presented on Bamboo Skewers, Fried in Peanut Oil. Served with a Spicy Asian Sauce.

Fried Egg Plant:

Baby Egg Plant Sliced Thin and Breaded with Fresh Semolina Breadcrumbs. Topped with the Chef's Signature Marinara Sauce. Finished with Asiago Cheese

Clams Casino:

Stuffed with Hickory Smoked Bacon, Trio of Holland Peppers and Semolina Breadcrumbs.

Exotic Forest Mushroom Puff Pastry:

Stuffed with Oyster, Portobellos, Cremini, Basket, Chanterelles and Shiitake' Mushrooms. Finished With a Forest Mushroom Cream Sauce

Ultimate Fine Dining

Soup:

Lobster Bisque:

Creamy Lobster Stock Topped with Claw Meat.

Creamy Forest Mushroom:

Cremini, Shiitake, Basket, Portabellas, and Oyster Mushrooms. Finished with a Splash of Sherry.

Chicken Consommé Royale:

Finished with Chunks of Chicken and Shiitake Mushrooms.

Broccoli + Cheddar.

Creamy Homemade Broccoli Soup, Topped with Fresh Broccoli Florets.

Cream of Tomato Basil:

Medley of Gourmet Tomatoes, Cream, Sherry, Asiago Cheese and Fresh Basil Chiffonade. Finished with the Chef's Hand-Crafted Croutons

Beef Tenderloin and Vegetable

Made with Black Angus Tenderloin and Fresh Seasonal Vegetables, Served in a Hand - Crafted Beef Stock.

Rock Shrimp Bisque

Simmered in a Seafood stock and thickened with a fresh made rouge.

Ultimate Fine Dining

Salade:

Organic Greens:

Medley of Organic Greens, Cucumbers, Trio of Holland Peppers, Red Onions, and Roma Tomatoes, tossed in a Hand-Crafted Balsamic Vinaigrette.

Baby Spinach:

Baby Spinach Tossed with a Medley of Seasonal Vegetables. Finished with a Chef Made Italian Balsamic Vinaigrette.

Caesar Salad:

Finished with a Chef Crafted Caesar Dressing and Fresh Baked Croutons. Topped with Imported Asiago Cheese & And Finished with Fire Roasted Red Peppers.

Gourmet Heirloom Tomato Salad:

Fresh Mozzarella Tossed with Medley of Heirloom Tomatoes, Baby Cucumbers, Sweet red onions, Fresh Basil. Tossed in a Chef Made Italian Served with a Basket of Warm Hand-Crafted Semolina Buns, Made on Premise. Made from scratch, Baked Seconds before serving. Served with Extra Virgin Olive oil, For Dipping.

Gourmet Fruit Medley:

Chef's Selection of Gourmet Fresh Fruit's including Strawberries, Raspberries, Cantaloupe and Apples. All Fresh Cut and Marinated in a Cherry Liqueur. Topped with Whipped Cream Finished with Mini Marshmallows.

All Salads Served with a Basket of Warm Hand-Crafted Semolina Buns, Made on Premise. Made from scratch, Baked Seconds before serving. Served with Extra Virgin Olive oil, For Dipping.

Ultimate Fine Dining

Entrée

Herb Roasted Rack of Lamb

Crusted with Rosemary and garlic, Finished with a Balsamic Reduction Sauce. Served with Roasted Potato Medley.

Fillet Mignon:

Stuffed with Shiitake Mushrooms and Camberge' Blue Cheese. Finished with a Forest Mushroom Cream Sauce. Served with Chantilly Potatoes and Medley of Seasonal Vegetables.

Prime Rib:

12 oz. cut Rosemary and Garlic Crusted Prime Rib Roast. Served with Chantilly Potatoes. Finished with Au-Jus.

Pork Tenderloin

Crusted with Granny Smith Apples, Cinnamon, Fresh Ground Nutmeg. Finished with a Organic Fresh Maple Syrup. Served with Herb Roasted Potatoes.

Surf + Turf:

4 oz. Petite Fillet and 4 oz. Cold Water Lobster Tail, Broiled in Butter. Served with Herb Roasted Potatoes and a Drawn Butter

Ultimate Fine Dinning

Seafood

Broiled Red Snapper Fillet:

Served with Jasmine Rice Tossed with Sun Dried Tomatoes. Finished with a Fresh Chef Created, Mexican Style Crab Salsa.

Cajun Blackened Ahi Tuna Fillet:

Tuna, Finished with a Coconut Cream Sauce. Served with Basmati Rice Tossed with Sundried Tomatoes.

Seafood Pasta:

Bay Scallops, Rock Shrimp, Mussels and Baby Squid. Steamed in the Chef's Signature Marinara Sauce. Served over Cheese Tortellini. Finished with Fresh Grated Pecorino Romano Cheese.

Sea Food Alfredo:

Chef's Own Alfredo Sauce. Made with Four Imported Gourmet Cheeses. Tossed with Clams, Calamari, Tiger Shrimp and Sea Scallops, Served over Penne' Pasta.

Ultimate Fine Dining

Dessert:

Double Chocolate Brownie:

Served Warm, topped with a Belgium Chocolate Ganache Sauce and Finished with Whipped Cream and Belgium Cocoa Powder.

Lemon Custard Puff Pastry:

Topped with Lemon Custard, Strawberries Marinated a Raspberry Kirschvasser. Finished with Whipped Cream.

Hand Crafted Belgium Chocolate Truffles

Trio of Hand Rolled Truffles. Dipped in Tempered Chocolate and rolled in Coconut-Belgium Powdered Chocolate-Toasted Pecans

Italian Style Cheesecake:

Topped with a Fresh Strawberry Coulis Sauce. Finished with Whipped Cream.

Crème Brule':

Dusted with Uncured Sugar and Flamed table Side.

Flourless Belgium Chocolate Torte:

Double Chocolate, Flourless Chocolate Torte. Served With a Strawberry and the Chef's Special Whipped Cream.

Minimum - 4 People - Maximum - 16 People

One Choice each course.

Included in Price: Premium Finger Lakes Wine Package and Vegetable Medley.

4 Course \$109.95 - 5 Course \$119.95 ea. + N.Y.S Tax + Gratuity.