## Candlelight Dinner Menu with Live Music

"Taste The Finger Lakes!" – Flight of three premium Finger Lakes wines paired with courses (\$24 per person)

## Enjoy our Complimentary Breads from "Wide Awake Bakery"

APPETIZER	
Soup of the Evening See our "Nightly Special" menu	11
Shrimp Cocktail Dill ~ Lemon	14
Seasonal Crepe See our "Nightly Special" menu	16
<b>Shaved Apple &amp; Fennel Salad</b> Arugula ~ Parmesan Regiano ~ Celery ~ Cider Vinaigrette	15

## ENTRÉE COURSE

All entrées come with the vegetable of the evening

Filet Mignon (7oz) New York Strip (14oz) Schrader Farm ~ Green Peppercorn ~ Wild Mushrooms ~ Brandy Cream Reduction ~ Potato of the evening	38 44
Braised Lamb Shank Cannellini Beans ~ Rapini ~ Hoisin Glaze ~ Sesame Seeds	46
Pan Seared Diver Scallops Ginger Citrus Glaze ~ Sundried Red Bell Pepper Risotto ~ Cilantro	42
Meatball (14oz) over Gnocchi Lemon & parsley ricotta ~ house made red sauce ~ Parmesan Regiano	32
Red Quinoa with Agave Vinaigrette Chard Avocado ~ Butternut Squash ~ Beets ~ Radishes ~ Blue Cheese ~ Toasted Almonds ~ Arugula	29
Maple Farm Duck Breast Bourbon Barrel Aged Maple Glaze ~ Red Pepper ~ Cherry Gastrique ~ Pistachio Couscous ~ Wasabi Peas	38

**DESSERT COURSE** 

Seasonal Crisp Cranberries ~ New York State Apples ~ Buttered Crumble Served a la mode	10
<b>Torta Caprese</b> Flourless Hazelnut Cake ~ Ganache ~ Candied Hazelnuts & Ginger	12
Geneva On The Lake's Cheesecake See our "Nightly Special" Menu	11
Crème Brulee Seasonally prepared	10
Desserts Flamed Tableside are for Two People   Bananas Foster Sautéed bananas ~ brown sugar ~ cinnamon ~ dark Jamaican Rum ~ Purity vanilla ice cream.   (If on 'Package' and part of three-course dinner, price is \$17)   Baked Alaska (order before dinner)   Purity vanilla ice cream bombe ~ cake ~ raspberry filling ~	34 38
hazelnut liqueur ~ meringue ~ Christian Brother's brandy (If on 'Package' and part of three-course dinner, price is \$20) <b>BEVERAGES</b>	
Espresso Cappuccino Latte Saratoga Sparkling Water – (28oz) Soda, Juice, Milk Assorted Tea and Master's Touch Coffee	6 7 6 9 4 4

**For Tables of 7** or more an 18% Gratuity will be added. **For Room Service** \$15 per person plus 18% Gratuity will be added. **Please Inform Server** of any dietary needs or food allergies. Note though, that in preparing dishes, even with great care, trace amounts could be present without our knowledge.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **Menu subject to change.**