

Thanksgiving Dinner at

Geneva On The Lake

Featuring pianist Johnny Russo

Thursday, November 22, 2018, 3:00 pm – 5:00 pm

First Course

Root Vegetable & Pear Soup

Geneva On The Lake's tasty homemade soup

Mixed Green Salad

Baby greens with local apples, dried cherries, candied pecans, Muranda blue cheese and a choice of dressing

Baked Camembert

Chaseholm Farm Camembert cheese wrapped in puff pastry with a cranberry, apricot and orange compote

To cleanse your palate an intermezzo of *Red Jacket* apple cider sorbet

Entrée

Each entrée is served with buttermilk whipped potato, baked winter squash and roasted Brussel sprouts. At each table, for all to enjoy, find our tasteful fresh cranberry orange relish.

Beef Wellington

Schrader Farm Filet Mignon topped with cognac melting butter, shiitake mushroom duxelle & puff pastry

Roasted Fresh Turkey

Local Farm pasture raised turkey, stuffing and topped with traditional pan gravy.

Honey Mustard Encrusted Salmon

Faroe Island salmon with a honey mustard rub encrusted with almond and orange zest.

Fall Harvest Roasted Vegetable Puff Pastry

Seasonal roasted vegetables baked in a crisp buttery puff pastry over a sun dried tomato *Whole in the Wall* pesto and cream reduction.

Dessert

Pumpkin Pie

Apple Pie

Grape Pie

Price is \$74 per person and does not include tax, alcoholic beverages or gratuity. Children 5 and under eat at half price.

Subject to Change

Reservations Required: Please Call 315-789-7190