

Candlelight Dinner Menu

with Live Music

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

APPETIZER

Soup of the Evening Chef's delicious soup creation	11
Shrimp Cocktail – A Classic at Geneva On The Lake Poached in an aromatic court bouillon served with lemon & dill cocktail sauce	14
Arancini Primavera Grilled Asparagus ~ Risotto ~ Local Feta Cheese ~ Lemon Cream	15
Port-Wine Poached Pear Baby Arugula ~ Finger Lakes Bleu Cheese ~ Pine Nuts Lemon-Dijon Vinaigrette	16
Mixed Green Salad Mixed greens ~ seasonal vegetables ~ berries	14

ENTRÉE COURSE

All entrées come with the vegetable of the evening

Filet Mignon Florida Rock Shrimp ~ Grilled Asparagus ~ Cabernet-Garlic Butter	46
Grilled Pork Chop Charred Peach Gastrique ~ Bacon Wild Rice	40
Seared Filet of Salmon Citrus-Fennel Slaw ~ Smoked Chili Oil ~ Pea-Mint Risotto	46
Pan-Roasted Chicken Breast Cranberry-Prosciutto Belgian Waffle ~ Maple-Dijon Glaze Brown-Buttered Sweet Corn ~ Pomegranate Molasses	35
Vegetable Puff Pastry Seasonal grilled vegetables ~ Goat cheese ~ Puff pastry ~ Pesto Cream Sauce	32
Duck Breast Cherry Demi-Glace ~ Pickled Apple ~ Carrot Puree Farro Summer Succotash	38

DESSERT COURSE

Seasonal Crisp Seasonal fruits ~ Buttered Crumble ~ Served a la mode	10
Torta Caprese Flourless Hazelnut Cake ~ Ganache ~ Candied Hazelnuts & Ginger	12
Geneva On The Lake's Cheesecake See our “Nightly Special” Menu	11

Desserts Flamed Tableside are for Two People

Bananas Foster Sautéed bananas, brown sugar, cinnamon, dark Jamaican Rum, <i>Purity Ice Cream Company</i> vanilla ice cream. (If on ‘Package’ and part of three-course dinner, price is \$17)	34
Baked Alaska (order before dinner) <i>Purity Ice Cream Company</i> vanilla ice cream bombe, pound cake, raspberry filling & hazelnut liqueur, meringue, Christian Brother's brandy (If on ‘Package’ and part of three-course dinner, price is \$20)	38

BEVERAGES

Espresso	6
Cappuccino	7
Latte	6
Saratoga Sparkling Water – (28oz)	9
Soda, Juice, Milk	4
Assorted Tea and Master's Touch Coffee	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.*