

# Candlelight Dinner Menu with Live Music

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

## APPETIZER

<b>Chef’s Soup of The Evening</b>	<b>11</b>
<b>Shrimp Cocktail – A Classic at Geneva On The Lake</b> Poached in an aromatic court bouillon served with lemon & dill cocktail sauce	<b>14</b>
<b>Baked Chèvre</b> Lively Run chèvre cheese wrapped in puff pastry topped with a cranberry, apricot and orange compote.	<b>13</b>
<b>Harvest Salad</b> Arugula, spinach, tomato, red onion, Honeycrisp apple, bit of chopped cilantro, Gorgonzola with raspberry balsamic vinaigrette	<b>14</b>

## ENTRÉE COURSE

<b>Filet Mignon</b> Red wine demi glaze, mushrooms, mashed potatoes	<b>44</b>
<b>Pan Seared Chilean Sea Bass</b> Oven roasted fingerling potatoes, sautéed leeks, lemon caper beurre blanc	<b>47</b>
<b>Herb Basted Rack of Lamb</b> Diane sauce, vegetable rice pilaf	<b>39</b>
<b>Pan Roasted Chicken</b> Basmati rice, sautéed zucchini with gorgonzola sauce	<b>32</b>
<b>Vegetable Puff Pastry</b> Seasonal grilled vegetables, Goat cheese, Puff Pastry & Pesto Cream Sauce	<b>32</b>

## DESSERT COURSE

<b>Apple Dessert of the Evening</b> Featuring NY State apples	<b>11</b>
<b>Torta Caprese</b> Flourless hazelnut cake ~ Ganache ~ Candied hazelnuts & ginger	<b>12</b>
<b>Geneva On The Lake’s Cheesecake</b> See our “Nightly Special” menu	<b>13</b>

## *Desserts Flamed Tableside are for Two People*

<b>Bananas Foster</b> 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)	<b>34</b>
<b>Baked Alaska</b> (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)	<b>38</b>

## BEVERAGES

<b>Espresso</b>	<b>6</b>
<b>Cappuccino</b>	<b>7</b>
<b>Latte</b>	<b>6</b>
<b>Saratoga Sparkling Water</b> – (28oz)	<b>9</b>
<b>Soda, Juice, Milk</b>	<b>4</b>
<b>Assorted Tea &amp; Master’s Touch Coffee</b>	<b>4</b>

*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.*