

THE

LAKE HOUSE

ON CANANDAIGUA

WINE PAIRING DINNER

featuring



Hermann J. Wiemer
VINEYARD

SUSHI ROLL

salmon cream cheese & caviar

CUVEE BRUT

ROASTED WILD MUSHROOM ARUGULA SALAD

braised radicchio, porcini ricotta, grilled focaccia

DRY RIESLING

CRISPY DUCK BREAST

apple fennel salad & orange maple pancake

CHARDONNAY

BEEF WELLINGTON

celery root puree, bourbon roasted carrots, bacon cherry reduction

MAGDALENA CABERNET FRANC

PEAR TARTE TATIN

late harvest caramel, marcona almond, white chocolate mousse

LATE HARVEST RIESLING

