

Sample Menu

Date

Chef: Samantha

Originally from South Africa, Samantha has been cooking, teaching and catering in the Finger Lakes for over 20 years

Candied Beet Salad

With baby beets, buckwheat crêpe, and crème fraiche
paired with

2022 Rosé of Cabernet Franc

Aromas and flavors of cherry, floral, herb,
watermelon and nectarine

Rack of Lamb

With wild garlic and herbs, orange fennel roasted
carrots, raita, lentil and dates
paired with

2020 Lemberger

Aromas and flavors of blackberry,
blueberry, incense and violets. Gentle tannins and
bright acidity with a long, firm finish

Chocolate Almond Torte

with honey and cardamom whipped cream
paired with

2017 Blanc de Noir

Aromas and flavors of cocoa, toasted
brioche, cherry, pomegranate, almond and herb