

Let's Meat for Whiskey!

Geneva On The Lake & Diciannove Dieci present
An Evening with Finger Lakes Distilling!
Join us for a 5 course dinner and Spirits Tasting.

Oysters Rockefeller

"Bacon and seasonings add fortitude to subtle oysters"

Paired with a French 76 crafted with McKenzie Gin

Applewood Smoked Pork Bacon

"Irresistible aroma and a savory taste"

Paired with a Manhattan crafted with McKenzie Pot Still Whiskey

Glazed Duck Breast

With Kumquat preserves on a bed of roasted carrot mash and sauteed rapini

"Robust meatiness of the duck marries harmoniously with the citrusy sweetness of the Kumquats"

Paired with McKenzie Bourbon Neat

Smoked Tomato Pork Shank

Osso Buco with garlic Yukon mashed potatoes, cipollini onions and rainbow chard

"Masterclass in tenderizing tougher cuts of meat and infusing rich flavors into the dish"

Paired with McKenzie Rye Neat

Crêpes

peaches, whiskey butter, whipped cream and peanut brittle

"Tradition of comfort food"

Choice of Grappa or Cherry Liqueur



Genevaonthelake.com

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