

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**

