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# SUMMER TASTING MENU

CHOICE OF ONE APPETIZER, ENTREE, AND DESSERT

## APPETIZER

Local greens with Riesling vinaigrette, vanilla crostini, summer fruit, limoncello basil granita

Panzanella bread salad, roma tomatoes, garlic, onion, basil, balsamic vinaigrette

*Hermann J. Wiemer, Dry Riesling, Finger Lakes*

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## ENTRÉE

Pan-seared filet of beef

Finger Lakes Distilling McKenzie Rye Whiskey sauce

Thyme-seared salmon, Cornell apple cider reduction

Spinach and four-cheese lasagna, spicy tomato basil sauce

*Dr. Konstantin Frank, Barrel Fermented, Chardonnay, Finger Lakes*

*or*

*Ravines, Cabernet Franc, Finger Lakes*

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## DESSERT

Duo of citrus cannoli

Limoncello crème with candied lemon zest, Cointreau crème with chocolate

Ice cream or sorbet

*Standing Stone, Vidal, Ice Wine*

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Summer Tasting Menu 29

Finger Lakes Wine Flight 15

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Anthony Jordan ~ *Chef de Cuisine*

Courtney Kasin ~ *Restaurant Manager*

**Taverna Banfi is a proud member of the Finger Lakes Culinary Bounty**

**Our menu features products from twenty regional farms**

*We respectfully request that you refrain from using cell phones while dining in the restaurant*

*18% gratuity will be added to parties of 6 or more*

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