

**The Cellar at Harbor View  
and  
1060 Restaurant at The Genesee Grande Hotel  
Wine Pairing Dinner  
Saturday, April 7 - 6 p.m.  
\$90/person (Inclusive of tax and gratuity)**

**Call Heather of AJ at The Genesee Grande Hotel (315-476-9000)  
Payment is made at time of reservation  
Harbor View is not taking reservations or payments**

Menu

First Course Appetizers

Meat, cheese and olive board with champagne pickled fruit and gourmet crackers  
Caprese Arancini - Smoky tomato risotto stuffed with buffalo  
mozzarella, marcona almond crust, pesto

*Paired with*

*Nino Franco Rustico Prosecco (Italy)*

Second Course

Pan smoked scallops, roasted fennel and pumpkin seeds, pickled beets, lemon garlic focaccia

*Paired with*

*2016 Sassoregale Vermentino (Italy)*

Third Course

Porcini linguine, baby kale, caramelized onions, crimini mushrooms, blistered tomatoes,  
pancetta sage brown butter

*Paired with*

*2015 Michele Chiarlo 'Le Orme' Barbera D'Asti (Italy)*

Fourth Course

Sous vide rack of lamb, Bing cherry demi-glace, herb farro risotto with manchego and frizzled leeks

*Paired with*

*2015 Argiano 'Non Confunditur' Rosso (Italy)*

Fifth Course

Marbled Crème Brûlée - lemon and blueberry crème brûlée topped with lemon scented crumble

*Paired with*

*Caravella Limoncello (Italy)*

The first appetizer course with paired wine begins at 6 p.m. sharp; remaining courses begin at 6:30.