

ChamberFest Canandaigua Menu - 2025

FOR THE TABLE – Rosemary Focaccia

1st Course

Spring Trio Rags: *William Bolcom – b. 1938*

LH Panzanella

Heirloom Tomatoes 3 Ways, Sourdough, Vegetable Ribbons,
Whipped Ricotta, LH Garden Flowers

Dr. Frank Celebre, Finger Lakes

2nd Course

Études de Concert, Op. 35, No. 2, "Autumn": *Cécile Chaminade – 1857-1944*

Corn Velouté

Crab Salad, Coconut, Charred Corn, Lime Oil, Petite Herbs

Vegetarian

Corn Velouté

Hearts of Palm Salad, Coconut, Charred Corn, Lime Oil, Petite Herbs

Fox Run Dry Riesling, Finger Lakes

3rd Course

Allegro Appassionato, Op. 43: *Camille Saint-Saëns – 1835-1921*

Spinach Cavatelli Pasta

Eggplant Caponata, Fennel Pollen, Pine Nut Gremolata

Austin Hope Chardonnay, California

4th Course

Verano Porteño: *Ástor Piazzolla – 1921-1992*

Braised Short Rib

Romesco, Summer Squash, Potato Fondant, Crispy Shallot

Vegetarian

Wild Mushroom Croquettes

Romesco, Summer Squash, Potato Fondant, Crispy Shallot

Liberty School Cabernet Sauvignon, California

5th Course

Love Theme from Cinema Paradiso: *Ennio Morricone – 1928-2020*

Lemon Olive Oil Cake

Basil Mascarpone, Pistachio Crumble

Jean Marc Brocard Petit Chablis, France