



**Geneva Restaurant Week 2022**  
**January 24<sup>th</sup> – 30<sup>th</sup>**  
**3 Course Dinner Menu \$49**

**FIRST COURSE**

**Atwater's Salad**

Field Greens, Raspberry Champagne Vinaigrette, Feta Cheese, Toasted Pistachios, Caramelized Onions  
or

**Roasted Butternut Squash Bisque**

Cinnamon Crema, Toasted Pepitas

**SECOND COURSE**

**Sesame Crusted Faroe Island Salmon**

Sauteed Bok Choy, Miso and Red Curry Broth, Cilantro and Ginger Forbidden Rice, Beech Mushrooms  
or

**Coq Au Vin**

Braised Amish Chicken Quarter, Roasted Root Vegetables, Pan Jus Demi, Grated Pecorino  
or

**Porcini Dusted Filet Mignon 5oz**

Whipped Yukon Gold Potatoes, Grilled Asparagus, Garlic Ale Dei-Glace, Caramelized Shallots

**Third COURSE**

**Chocolate Ganache Cake**

Garnished with Chambord Butterscotch  
or

**Vanilla Crème Brûlée**

Garnished with White Chocolate Mousse and Wild Berries

Executive Chef Kevin Gillespie

Please Refrain from Cell Phone Use While in Atwater's Dining Room



**Geneva Restaurant Week 2022**

**January 24<sup>th</sup> – 30<sup>th</sup>**

**2 Course Lunch Menu \$19**

**FIRST COURSE**

**Atwater's Salad**

Field Greens, Raspberry Champagne Vinaigrette, Feta Cheese, Toasted Pistachios, Caramelized Onions  
or

**Roasted Butternut Squash Bisque**

Cinnamon Crema, Toasted Pepitas

**SECOND COURSE**

**Chicken Stuffed Crepe**

Sun-Dried Tomatoes, Spinach, Gouda Cheese and Champagne Cream Sauce  
or

**Wild Mushroom Tartlet (V)**

Wild Mushroom Ragout in Puff Pastry with Arugula and Tomato Dolce Salad  
or

**House Ground Tenderloin Burger**

Toasted Brioche Bun with House Cut Fries

Executive Chef Kevin Gillespie

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