



# FINGER LAKES *Cabin Collective*

BOOK AN EXCLUSIVE EXPERIENCE

PERSONAL CHEF • SOMMELIER • MASSAGE



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## PERSONAL CHEF

### *Scott Riesenberger, Chef*

EMAIL: s.riesenberger@gmail.com

PHONE: 646-539-8742

**RATES:** Rates start at \$150 an hour or \$1200 full day rate plus costs of supplies, food and beverages.

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## WORLD CLASS CUISINE INSPIRED BY OUR LOCAL FOODS.

Through over 25 years of experience in some of the world's top kitchens, Scott Riesenberger has developed his own style of cooking combining a range of classical and modern cooking techniques. His style of cooking can be described as seasonal-contemporary American with European influences. He creates dishes inspired by quality of local ingredients, using simple cooking techniques to enhance presentation and texture.

In 1998 he started his career working in France for legendary Michelin starred chef Marc Meneau at L'Esperance in Burgundy. He then went on to work for some of New York City's leading chefs including Rocco Dispirito at Union Pacific, David Bouley at Bouley, Alain Ducasse at The Essex House and with Chef Paul Liebrandt at Gilt and Corton. Scott has also worked

for Michelin starred chef Marc Veyrat at L'Auberge in the French Alps in 2004 and was also the Executive Chef for Cru Restaurant from 2007-2009. Scott has been part of opening 12 restaurants in NYC, Chicago and the Finger Lakes region on NY state.



Scott Riesenberger was diagnosed with Celiac disease in 2009, this has given him an in-depth understanding of different dietary and nutritional restrictions/preferences.



## PERSONAL CHEF

### *Pamela Cecere, Chef & Owner*

EMAIL: Saveur Fine Food Production  
Pamela Cecere, Chef & Owner

WEBSITE: [pamelathechef.com](http://pamelathechef.com)  
EMAIL: [pamela@pamelathechef.com](mailto:pamela@pamelathechef.com)  
PHONE: 602-653-5952

RATES: Starting at \$55/per person for  
3 course tastings

## HYPER-LOCAL FOOD & WINE/BEVERAGE PAIRINGS

Chef Pamela received the highest level of culinary instruction from the internationally renowned Le Cordon Bleu in Paris, France. She has cooked and studied cuisine in 23 countries on four continents.

Pamela has mastered combining haute cuisine and clean eating. In 2018, as the Executive Chef of Kirpal Meditation Resort on the Island of Hawaii she published her first cookbook *30 Days In the Jungle: Plant-based Cooking in Hawaii*. During her time in Hawaii, she held several high profile culinary positions at the Michelin Key rated Four Seasons Hualalai Resort.

Since returning home to the Finger Lakes Pamela has served the region in many roles including head ice cream maker at the Spotted Duck, opening Chef De Cuisine at Pintxo wine bar, and Chef in Residence at the New York Kitchen.

She founded Saveur Fine Food Production in 2022 as a way to showcase her depth of culinary knowledge and food & wine pairing. She offers full service private, curated food experiences focusing on Finger Lakes wine and agriculture.



### **Services**

- formal in-house dining
- ready to eat meals to reheat at your convenience
- take along picnic lunches
- curated food and wine pairings





## SOMMELIER

### *Thera Clark, Certified Sommelier*

EMAIL: [tclark@forgecellars.com](mailto:tclark@forgecellars.com)

PHONE: 585-721-4514

SOMMELIER SERVICES;  
CALL OR EMAIL FOR RATES:

- Wine classes.
- Private wine pairings.
- Wine pairing dinners with a personal chef
- Local wineries; recommendations, appointments, tours.

## ENJOY WINES EXPERTLY CHOSEN TO SUIT YOUR TASTES.

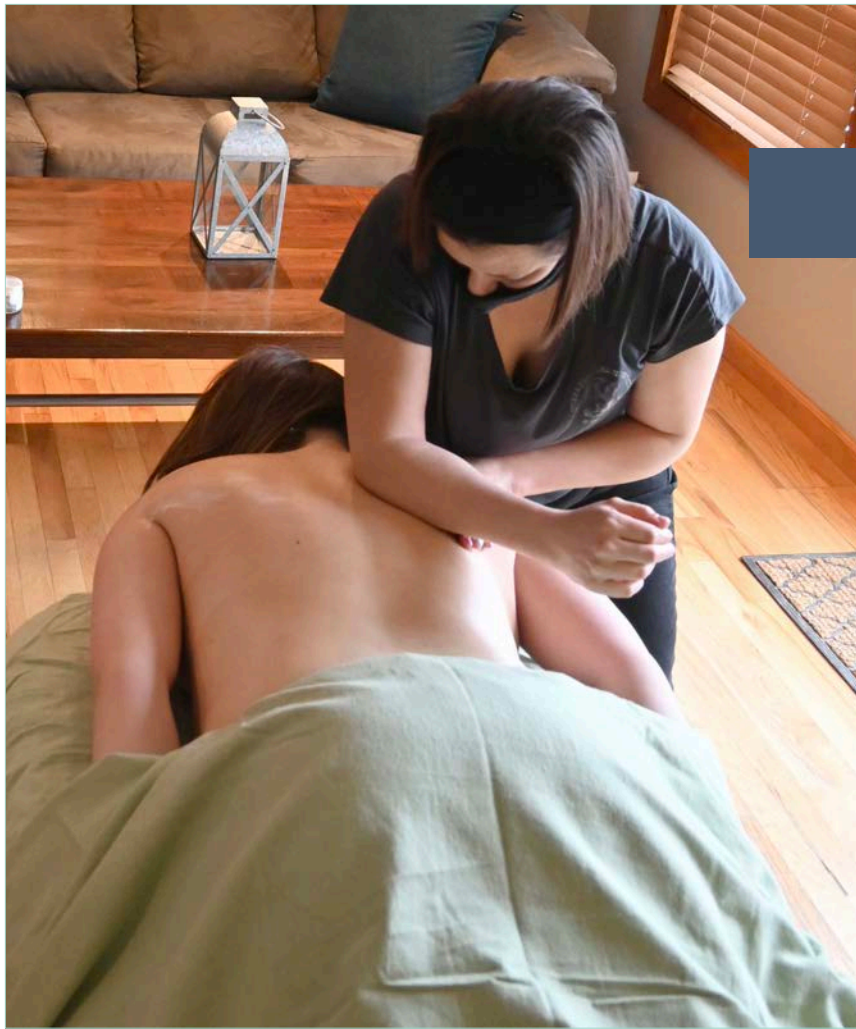
You have been driving for a few hours and all you would like to do is unload the car and open a bottle of amazing Finger Lakes wine. Our Sommelier Thera Clark can make that magic happen for you! She can provide a range of services for you such as wine tasting at Hygge on Seneca for you and your guests and can work with Chef Samantha for an extra special experience. We can schedule private wine tastings for you and your group at local vineyards, vineyard tours, and barrel tastings. Local beer, cider, mead and spirits are also available for tastings.

Thera Clark, grew up in the Finger Lakes region and has recently returned to the area. She spent the last 16 years in NYC where she graduated from the Institute of Culinary Education, earning her sommelier certification

through the WSET in Manhattan. During her time in New York, Thera worked as a Sommelier and Wine Director in some of Manhattan's top restaurants, such as the Beatrice Inn, and Carbone.

Thera is currently teaching at New York Kitchen and is a Wine Educator at Forge Cellars on Seneca Lake. She also works with local chefs hosting dinners that highlight food artisans, craft brewers, & local winemakers from our area.





# MASSAGE

## Finger Lakes Massage Therapy

JAADIN ANDERSEN,  
LICENSED MASSAGE THERAPIST

WEBSITE: [fingerlakesmassagetherapy.com](http://fingerlakesmassagetherapy.com)  
EMAIL: [hello@fingerlakesmassagetherapy.com](mailto:hello@fingerlakesmassagetherapy.com)  
PHONE: 585-944-8332

Call, text or email for an appointment.

## RESET YOUR BODY & YOUR MIND FOR VACATION MODE.



After traveling to our beautiful area help your muscles and mind relax with a therapeutic massage or get the travel off with a body scrub. Wanting more energy for the rest of your trip? Book

a Manual Lymphatic Drainage, which helps to boost your immune system and get your fluids moving.

Jaadin Andersen became licensed as a Massage Therapist from Onondaga School of Therapeutic Massage in 2019. She is also a certified Personal Trainer, Nutritionist, and Healing Coach. Jaadin is currently studying to become a registered Herbalist.

### Services

- Therapeutic Massage
- Body Scrub
- Manual Lymphatic Drainage
- Cranial Sacral Therapy
- Movement assessments
- \* Add on essential oils or Gua Sha at no additional charge.

### On Location

60 min • \$185  
90 min • \$275  
110 min • \$340

### In Office

590 Pre Emption Rd, Suite 4 • Geneva, NY 14456  
60 min • \$140  
90 min • \$210  
110 min • \$265