



- MENU -

## Historic Luxury and Seasonal Delights at Lake Geneva's Baker House

[Whisked Abroad](#) > [North America](#) > [Historic Luxury and Seasonal Delights at Lake Geneva's Baker House](#)

After spending the afternoon taking a boat tour around the grand Lake Geneva waterfront, we walked down the scenic shoreline to visit the historic Baker House. Originally built in 1885 as a summer home for Mrs. Robert Hall Baker, this Nationally Registered Historic Property has served several purposes throughout its history, and today it currently functions as a restaurant on the first floor with a small luxury hotel upstairs.



Upon arriving, the hostess pointed out the various themed rooms, such as the game room and the music room, all of which patrons are able to dine in. Through its luxurious décor, immersed guests are transported to the Gilded Age of the late 1880s.

As we were guided to our table, we were invited to pick out a hat to wear during our dining experience. With hats of all different varieties, Beth mulled over her options, trying on a few, before picking out one to complete her outfit. Continuing to our table as noticed at almost everyone in their restaurant had also chosen to pick out a hat.



With the weather still warm, we were seated on the screened porch just in time to witness one of their famous 'Baker House Sunsets'. During our dinner, we watched as the sun changed from a golden yellow to a mix of fiery red and purples before finally setting into a deep red wine color above the autumn foliage.



Max, our waiter made our dining experience more intimate by giving us great recommendations and continually made us feel very welcomed. He would often stop by the table to check on things, and he talked and joked with us and the other patrons.

Beth started the night by ordering one of their house drinks called the “Ramblin’ Rose”, thanks to Max’s suggestion, made with peach vodka, lemon, Pimm’s and fresh strawberry. It was a fruity blend similar to country strawberry lemonade—exactly the kind of drink she prefers, whereas I stuck to a strong Magners pear cider.



After going back and forth on what to order, we ended up going with their signature cheese fondue and grilled Berkshire pork tenderloin as our mains.

While the cheese fondue is meant to be an appetizer, Beth was able to make a meal out of it due to its large portions. This was her first time having any form of fondue and this version left a great first impression.

The fondue was made with Gruyere cheese mixed with white wine and Kirsch brandy. The taste of the wine and brandy was very apparent and really complemented the cheese.



We were able to dip it with pretzels, bread, green apples, and grapes. Personally I liked the pretzels and grapes and thought it went very well with the cheese fondue. Beth also loved the grapes as well as the bread. All in all, the cheese fondue was rightfully one of their signature dishes and we tried our best to savor the delicious flavors of the cheese and wine with our bite-sized sides.

As for the Berkshire pork tenderloin, it was very tender and already pre-cut into bite-sized portions. The herb roasted potatoes made a great side, and were salted just right so that it wasn't overpowering the overall taste. The apple jus that the tenderloin came with had only a hint of apple flavor, but I found myself dipping the tenderloin into the jus with every bite until the entire plate was wiped clean.



When it came time for dessert we were tempted with several options. I was excited to see crème brûlée on the menu, my personal favorite, but we later found out that it had been changed to match the season. While normally they would have the classic cream custard brûlée, October is special. And much like at every other place this time of year, pumpkin becomes infused with everything on the menu, and so, yes, this month they were offering a pumpkin crème brûlée.

Although Beth isn't a fan of pumpkin, we decided to give this dessert a try as our waiter raved about it.



Infused with pumpkin, this custard was a bit more liquid-y than normal crème brûlée. It wasn't exactly what I had expected, but it was enjoyable. And for someone who doesn't like pumpkin, Beth sure liked it a lot. It also featured a dollop of whipped cream on the top sprinkled with cinnamon. Even though I am not a huge fan of cinnamon, the whipped cream was great in my opinion and added that extra autumn touch.

With great food, fun décor, and an intimate atmosphere, it's easy to see why many people choose to hold special events at The Baker House. During our dinner there, we were able to witness the second wedding of the day, as well as a proposal. So while the house may be old, there's always something new to experience.

*Disclaimer: We were guests of The Baker House and Lake Geneva CVB. All thoughts are my own regardless of who's footing the bill.*

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