



Meet the Owners, Lisa and Michael Dean, Owners, Dean Lane Catering and Dean Lane Bed & Breakfast

Welcome to Dean Lane, a third generation family farm, run by myself, Michael Dean (the chef), my lovely wife, Lisa Dean (our hospitality guru), and my parents, Jane and David Dean (manager and farmer/carpenter).

Our family loves and cherishes the New York Finger Lakes region, and want others to experience its wonder. That's why, after over 50 years of keeping our place a secret, we have opened our piece of heaven up to guests. We have a farm to table Bed and Breakfast and Catering Company.

My father, a journeyman carpenter and life-long hobby farmer, lives life by his hands. He believes in the value of hard work which is shown not only in the house and barn he's built, but also with the care of our animals. Free-range and hormone and antibiotic-free — all our animals are treated with love and care.

My mother is the heart and the brains of the operation. She's a Cornell graduate with a creative soul — a left and right brained anomaly. She handles everything from the décor to the garden to the financial accounting.

My wife runs the daily operations. Unafraid of hard work, she worked in the hospitality industry while putting herself through school. At the farm, her role shifts to baker, receptionist, and mother of our two young children.

As a 20+ year professional chef and graduate of Cornell School of Hotel Administration, I know the importance of a great dining experience. Whether it's breakfast for 2 at the farm, or dinner for 200 at a wedding reception, execution of amazing food is all I know. My passion lies in the details and the comments of our guests.

Our farm is always open to visitors so give us a call and we'll show you what we're working on.

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