



## **Geronimo**

### **Dinner**

*(\$45 per person)*

#### **First Course**

Wasabi Caesar - Organic Romaine Spears, Crispy Rice "Dice," Japanese Horseradish Infused Caesar Dressing

Maryland Blue Crab Cakes - Caviar Dill Sauce, Braised Leeks & Baby Watercress

Wild Mushroom & Sherry Bisque - Asparagus, Shitake & Oyster Mushrooms

Fujisaki Asian Pear Salad - Bleu d'Auvergne "Grilled Cheese," Arugula, Watercress Cashews & Cider Honey Vinaigrette

#### **Main Course**

Fiery Sweet Chile and Honey Grilled Mexican White Prawns - Jasmine Almond Rice Cakes, Frisee' Red Onion Salad & Yuzu Basil Aioli

Teriyaki-Marinade Organic Salmon - House-Made Parsley Garganelli, Japanese Eggplant, Baby Bok Choy, Leeks & Green Miso-Yuzu Beuree Blanc

Durham Ranch Pan Roasted Organic Chicken - House-Made Cavatelli Pasta, Fontanini Fennel Italian Sausage, Fresh Wild Mushrooms & Sherry Chicken Au Jus

Steak "Frites" - Prime Flat Iron Steak, Sautéed Organic Chard with Bacon, Hot & Spicy Hollandaise, Au Poivre Sauce, Horseradish, Caramelized Onion & Hand Cut Russet Potato Fries

HOUSE-MADE POTATO & PARMIGIANO GNOCCHI - Chantrelle Mushrooms, Pistachio & Basil Pesto, Morney Sauce, Italian Truffles & Burrata Cheese

#### **Dessert**

Flourless German Chocolate Cake - Vanilla Bean Ice Cream and Smoked Seasalt Caramel Sauce

Banana Cream Pie - Cinnamon Chocolate Ice Cream, Orange Chocolate Tuile & Coffee Anglaise

Ice Cream And Sorbet Trio -

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724 Canyon Road  
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<http://www.geronimorestaurant.com/home.html>