



## **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

Green Miso Sea Bass - Bok Choy, Scallions, Ramen Noodles, Truffle Essence, Lobster Miso & Citron Rouille

Cooked Two-Way Organic Chicken "Pot Au Feu" - Yukon\_ Gold Potatoes, Cipollini Onions, Baby Carrots, Bok Choy & Truffle Chicken Broth

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

Organic Acquello Rice Risotto - Exotic Mushrooms, Burrata Cheese, Fresh Truffles & Melted Scallions

### **Dessert**

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

Ice Cream And Sorbet Trio -

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724 Canyon Road

(505) 982-1500

<http://www.geronimorestaurant.com>