

GERONIMO

Friday, November 13th, 2020

FIRST COURSE

Wasabi Caesar

Organic Romaine Spears, Crispy Rice “Dice”, Shaved Reggiano & Japanese Horseradish-Infused Caesar Dressing 14

Fujisaki Asian Pear Salad

Bleu d’Auvergne Grilled Cheese, Arugula, Cashews & Cider-Honey Vinaigrette 14

Hawaiian Ahi Tuna Sashimi & Tartare

Buttermilk-Scallion Pancakes, Wasabi Aioli, Avocado, Soy-Lime Syrup & Caviar 20

Jumbo Lump Crab Cakes

Leek-Potato Purée, Trout Roe, Beurre Blanc & Organic Greens 26

VEGETARIAN TASTING

FOUR COURSE PRIX FIXE 65

Endive Salad

Sweet Onion Vinaigrette,
Tucumcari Organic Goat Cheese & Candied Pecans
Hall ~ Sauvignon Blanc ~ 2017 ~ Rutherford, Napa Valley

Wild Mushroom & Sherry Bisque

Asparagus, Shiitake & Oyster Mushrooms
Salentein ~ Reserve Malbec ~ Valle De Uco ~ 2015 ~ Mendoza, Argentina

Arborio Rice Risotto

Basil, Asparagus, Crispy Artichoke,
Parmesan Crisps & Champagne-Parmesan Emulsion
Miraval ~ Rose ~ 2017 ~ Provence, France

Fresh Meyer Lemon Crêpe

Lemon Curd, Crème Fraîche & Limoncello
Susana Balbo ~ Late Harvest Torrontés ~ 2016 ~ Mendoza

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MAIN COURSE

Fiery Sweet Chile & Honey-Grilled Mexican White Prawns

Jasmine Almond Rice Cakes, Red Onion, Yuzu-Basil Aioli & Frisée 38

Tellicherry Rubbed Elk Tenderloin

Roasted Garlic Fork-Mashed Potatoes, Sugar Snap Peas, Applewood-Smoked Bacon & Creamy Brandied Mushroom Sauce 44

Green Miso Sea Bass

Bok Choy, Scallions, Ramen Noodles, Truffle Essence, Lobster Miso & Citron Rouille 40

Mesquite Grilled Maine Lobster Tails

Angel Hair Pasta, Spinach, Edamame & Creamy Garlic Chile Sauce 44

Locally Raised Center Cut Beef Tenderloin & Frites

Sautéed Organic Chard with Bacon, Hot & Spicy Hollandaise, Au Poivre Sauce, Horseradish, Caramelized Onion & Hand Cut Russet Potato Frites 48

Cast-Iron Roasted New York Strip

Parmesan-Gruyere Scalloped Potatoes, Truffle-Onion Soubise, Bacon-Maple Purée, Wild Mushrooms & Red Wine Demi-Glace 50

New Mexico Four Corners Grilled Rack of Lamb

Fresh Pea Purée, Parmesan Polenta Cakes, Roasted Leeks & Merlot-Lamb Reduction 52

SIDES

Sautéed Spinach

Broccolini

Roasted Garlic Fork-Mashed Potatoes

Jasmine Almond Rice Cakes

Ramen Noodles

10

DESSERT

Banana Cream Pie

Cinnamon Chocolate Ice Cream & Coffee Anglaise

German Chocolate Cake (Flourless)

Vanilla Bean Ice Cream, Balsamic Caramel Sauce & Fresh Berry Compote

Fresh Meyer Lemon Crêpe

Lemon Curd, Crème Fraîche & Limoncello

\$14