

GERONIMO

Thursday, November 25th, 2021

Happy Thanksgiving!

Menu is Subject to Change due to Product Availability

First Course

Ginger & Butternut Squash Bisque

Spiced Pork Belly, House-Made Granola, Desiderate
Greek Yogurt & Apple Crisp

Potato & Leek Bisque

Yukon Gold Potato Terrine, Leek Purée,
Black Truffles & Organic Greens

Burrata Salad

San Danielle Prosciutto, Citrus Marinade Cherries, Balsamic Vinegar,
Extra Virgin Olive Oil Crispy Bread

Croque Monsieur

Jambon de Paris, Gruyere Cheese, Frisée Lettuce, Mission
Fig-Truffle Vinaigrette

Wasabi Caesar

Organic Romaine Spears, Crispy Rice “Dice”, Shaved Reggiano &
Japanese Horseradish-Infused Caesar Dressing
Potato and Leek Vichyssoise

Second Course

Carnaroli Rice Risotto

Black Truffles, Wild Mushrooms, Grated
Parmesan Cheese & Lemon-Caper Emulsion

House-Made Lobster Ravioli

Jerusalem Artichokes, Lobster Bisque & Baby Greens

Hawaiian Ahi Tuna Sashimi & Tartare

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

Pan-Roasted Bobs Quail

Parsnip Emulsion, Asparagus, Figs, Prosciutto &
Brandy Quail Reduction

Pan-Seared Foie Gras

Pineapple Purée, Matcha Cake, Sous Vide Grannie’s
Apple Duck Demi

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Main Course

Roasted Brown Butter, Sage & Maple-Basted Amish Turkey
Pinon-Cajeta Yam Custard with House-Made Toasted Meringue,
Chestnut, Apple, Bacon-Sausage Dressing, Mushroom-Green Bean
Casserole with Fried Onion, Sour Cream Whipped Golden
Potatoes, Amarena Cherry-Cranberry Relish & Giblet Gravy

Grilled Colorado Lamb Rack
Spicy Ratatouille, Eggplant-Miso Purée, Chimichurri, House-Made
Garbanzo Croquet & Lamb Demi

Center-Cut Prime Rib Eye
Garlic Mashed Potatoes, Wild Mushrooms, Black
Pepper Hollandaise & Rosemary Demi-Glace

Chilean Sea Bass
Cioppino, Mussels, Shrimp, Snow Crab, Baby Scallops,
Potato Gnocchi, Fennel & Baby Greens

Mesquite Grilled Maine Lobster Tails
Angel Hair Pasta, Spinach, Edamame & Creamy Garlic Chile Sauce

Wild Mushroom Vegetarian Strudel
Ricotta, Roasted Eggplant, Parmesan Potato Cream,
Sweet Pepper Emulsion & Black Truffles

Dessert

Organic Pumpkin Tart
Roasted Pumpkin Cream, Pecan Crust, Coconut Crème
Anglaise & Cranberry Orange Compote

Carrot Cake
Cream Cheese Mousse, Spiced Sable, Carrot
Cream & Yogurt Sponge Cake

German Chocolate Cake (Flourless)
Vanilla Bean Ice Cream, Balsamic Caramel Sauce & Fresh Berry Compote

Toffee Crème Brûlée
Pear Sorbet, Peanut Butter Streusel,
Fudge Sauce, Candied Popcorn & Pine Nuts

Sorbet Trio
Pear, Chocolate, Passion Fruit

Four Courses
\$150

Executive Chef/Partner ~ Sllin Cruz