

# GERONIMO

*Thursday, November 26th, 2020*

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*Happy Thanksgiving!*

## FIRST COURSE

**Sweet Corn & Lobster Chowder**  
Lobster Meat, Corn & Organic Miropoix

**Wasabi Caesar**  
Organic Romaine Spears, Crispy Rice "Dice", Shaved Reggiano & Japanese Horseradish-Infused Caesar Dressing

**Red Leaf Lettuce Salad**  
Baguette Crostini's, Grated Comte Cheese, Candied Hazelnuts & Maple Vinaigrette

**Jumbo Lump Crab Cakes**  
Leek-Potato Purée, Trout Roe, Beurre Blanc & Organic Greens

**Hawaiian Ahi Tuna Sashimi & Tartare**  
Buttermilk-Scallion Pancakes, Wasabi Aioli, Avocado, Soy-Lime Syrup & Caviar

## 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

**Cast-Iron Roasted Tomahawk**  
Pork Belly, Green Onion-Potato Rosti, Grilled Onions, Avocado, Dry Chile Purée & Pork Demi

**Slow-Braised Veal Shank**  
Soft Parmesan Polenta, Roasted Root Veggies, Chimichurri & Braised Reduction

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

**Italian Veggie Tortalette**  
Zucchini, Squash, Eggplant, Tomatoes, Pine Nut Pesto & Red Pepper Coulis

## DESSERT

**Traditional Pumpkin Tart**  
Gingerbread Streusel, Cranberry Foam, Poached Cranberries & Spiced Pear Sorbet

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

*\*Menu subject to change based on product availability\**

Three Courses  
\$100

Executive Chef/Partner ~ Sllin Cruz