

GERONIMO

Merry Christmas!

FIRST COURSE

Cherry Stone Clams

Spearmint, Roasted Garlic, and Chardonnay

Lump Crab, Shiitake Mushroom & Pasta Casserole Gratin

Rich Crustacean Brandy Sauce, Reggiano Parmesan Cheese & Penne Pasta

Sage & Honey Basted Organic Quail

Butternut Squash Coulis, Drunken figs, Sausage Cornbread
Stuffing & Red Wine Reduction

Port Poached Apple & Prosciutto Salad

Baby Arugula, Spanish Goat Cheese & Sweet Sherry Vinaigrette

Wasabi Caesar

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

Chicory and Treviso Salad

Sundried Figs, Bacon, Warm Sweet & Sour Vinaigrette
& Sourdough Croutons

Duo of Tuna Feuille de Brick & Tartare

Petite Buttermilk Pancakes, Hoisin Green Garlic Sauce & Wasabi Aioli

Fujisaki Asian Pear Salad

Bleu d'Auvergne "Grilled Cheese", Arugula, Watercress
Cashews & Cider Honey Vinaigrette

Maryland Blue Crab Cakes

Caviar Dill Sauce, Braised Leeks & Baby Watercress Salad

MAIN COURSE

Sweet Sage and Brown Butter Roasted Amish Turkey
Sweet Potato and House Made Marshmallow Tart, Mushroom Braised
Green Bean Casserole & Crispy Shallots, Chestnut Veal Sausage Stuffing,
Cranberry Fig Relish, Caramelized Kumquat, Butter Whipped Mashed
Potatoes and Traditional Giblet Gravy

Salt & Garlic Cured Prime Rib of Angus Beef
With Yorkshire Popovers, Dauphinoise Potatoes “Casserole”
Tempura Asparagus & Horseradish Jus Lie

Maine Lobster “Encroute”
Fresh Tarragon Emulsification, Arugula & Red Endive Salad
Rouille of Roasted Garlic and Lemon

Maple Teriyaki Scottish Salmon
Sweet Pea Israeli Couscous “Risotto”
& Asian Pineapple Chutney

Burgundy Braised Naturally Raised Colorado Lamb Shank
Sauce Potage Fresh Herbs & Autumn Vegetable Glace’

Grilled Hawaiian Tuna
Wasabi Mashed Potatoes, Sauteed Bok Choy & Sake Soy Sauce

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

Peppery Elk Tenderloin and Applewood Smoked Bacon
Roasted Garlic Fork-Mashed Potatoes, Sugar Snap Peas,
Creamy Brandied-Mushroom Sauce

Steak “Frites”
Sterling Silver Farms Tenderloin of Beef over Sauteed Chard with Bacon,
Hot and Spicy Hollandaise, Au Jus, Horseradish
Hand Cut Russet Potato Fries, Caramelized Onion

Shitake Mushroom & Asparagus Risotto
Reggiano Cheese, Vegetable Stock & White Truffle Essence

Price Fix \$125/person

*Executive Chef/Partner ~ Eric DiStefano
Chef de Cuisine ~ Paul R Novak / Sous Chef ~ Jaime Villalobos*

A discretionary service charge of 20% will be added on parties of five or more.