

# GERONIMO

*Happy New Year!*  
*2011*

## FIRST COURSE

**Sundried Tomato and Fennel Bisque**  
Israeli Cous Cous and Ligurian Olive Oil

**Saffron Seafood Chowder with Crème Fraiche**

**Pheasant Matzo Ball Fume' with Mier Poix**

## SECOND COURSE

**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

### **Mesquite Grilled Cider Glazed Promi Veal Chop**

Fondant Red Potatoes, Onion Glazed Root Vegetables, Smoked Apple & Bacon Yams, and Black Truffle Mustard Sauce

### **Broiled South African Lobster Tails**

Meyer Lemon Champagne Butter Sauce and House Made Spinach and Cilantro Ravioli

### **Colorado Lamb Loin Wellington**

Smith Field Ham and Portabella Mushroom Stuffing and Cipollini Onion and Foie Gras Sauce

### **Maple Teriyaki Scottish Salmon**

Sweet Pea Israeli Couscous "Risotto"  
& Asian Pineapple Chutney

### **Grilled Hawaiian Tuna**

Wasabi Mashed Potatoes, Sautéed 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 Sautéed 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/peron*

*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.*