

GERONIMO

Thursday, October 30, 2008

FIRST COURSE

Organic Romaine Hearts

Creamy red wine-sharp cheddar vinaigrette
Pecorino toscano sheets, sourdough croutons 13

Grilled Maui Pineapple Salad

Anjou pear beignets, crispy Serrano ham,
Baby frisse, pinon-toasted onion vinaigrette 16

Roasted Butternut Squash Bisque

Canadian lobster, pumpkin-cranberry toast,
French Brie, smoked cinnamon 16

Roasted Golden Beet Salad

Point Reyes bleu cheese, endive leaves,
Organic butter lettuce, balsamic-black-olive vinaigrette 17

Hawaiian Ahi Tuna Sashimi

Pickled jalapeno-avocado mousse, autumn melon,
Lemon agrumato-soy oil, potato-buttermilk pancake 19

Spicy Dungeness Crab Cakes

Tomato-sweet potato stew, lemon preserve,
French pickled cucumber-jalapeno remoulade 18

Pan-Seared Foie Gras

Lemon thyme and walnut pound cake, cocoa nib crumble,
Dubonet roasted strawberries 25

Sautéed Semi Boneless Quail

Ancho chile-cinnamon crepe, mushroom-yam duxelle
Blackberry-almond mole 18

Diver Sea Scallops and Pork Belly

Cauliflower puree, green chile-pistachio crust
Pearl onions, coffee-cider barbecue 18

MAIN COURSE

Alaskan Halibut

Roasted red and yellow peppers, baby fennel
Garlic-olive tapenade, crab-chorizo brandade 35

Fiery Sweet Chile and Honey Grilled Mexican White Prawns

Jasmine-almond-rice cakes, frisée red onion salad
Yuzu basil aioli 36

Pan Seared Diver Sea Scallops

Black truffle agnolotti, haricot verts, fresh wild mushrooms
Apple-smoked bacon emulsion 35

Atlantic Salmon

Olive oil roasted fingerling potatoes Rhode Island mussels,
Brioche, pancetta, truffle beurre fondue 34

Peppery Elk Tenderloin and Apple Wood Smoked Bacon

Roasted garlic fork-mashed Yukon gold potatoes, sugar snap peas
Creamy brandied mushroom sauce 43

New Mexico Organic Chicken Breast

Leg confit, bacon-butternut squash casserole
Apple-sage chutney, green peppercorns 30

Natural Pork Tenderloin

Cipollini onions, pepper jack cheese polenta, shallot-spinach
Roasted blueberry-jalapeno mustard 38

Prime Beef Ribeye 'Au Poivre'

Braised golden potato fondant, autumn greens
Tempura shallots, black lava smoked salt 47

Colorado Lamb Rack

Lambshank risotto, glazed carrots, basil puree
Mushroom fricasee, tarragon-lamb jus 47

Chef Martin's Signature Vegetarian Tasting Plate

Russian potato-fennel salad, tomato confit stuffed with almond rice,
Crispy vegetables, English pea ravioli 28

SIDES

8

Roasted garlic fork mashed potatoes
Shallot braised spinach
Sautéed Bok Choy

Executive Chef/Partner ~ Martin Rios

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