

# Geranio

Restaurant Week August 18th to August 27th, 2017

## DINNER

### FIRST COURSE

A choice of:

Traditional Caesar Salad with Garlic Croutons

Roasted Yellow Beet Salad with Arugula and Shaved Parmesan

Field Green Salad with Herb Mustard Vinaigrette,  
Oven Dried Tomatoes and Walnuts

### SECOND COURSE

A choice of:

Penne with Seared Fresh Tuna, Black Olives, Tomatoes and Capers

Cappellini with Smoked Chicken, Field Mushrooms, Tomatoes and  
Spinach with Garlic XVOO

Parmesan Risotto with Grilled Zucchini and Asparagus; Shaved Parmesan

### THIRD COURSE

A choice of:

Grilled Atlantic Salmon with Mashed Potatoes, Pancetta and  
Roasted Garlic and Shallots; Red Wine Sauce

Roasted Shrimp over a Salad of Vine Ripe Tomatoes, Kalamata Olives and  
Shallots with Basil Pesto; Crispy Potatoes

Grilled Rack of Lamb with a Potato and Spring Onion Cake,  
Melted Leeks and Red Wine Jus

Oven Roasted Breast of Free Range Chicken with Porcini Risotto and  
Italian Broccoli with Wild Mushrooms and Sage

### FOURTH COURSE

A choice of:

Our own Tiramisu with Homemade Mascarpone

Fresh Red Berries with Marsala Sabayon

Selection of our Homemade Ice Cream or Sorbet

**\$35 per person, not including tax and gratuity**

