

Geranio

Restaurant Week August 14th to August 20th, 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

