

Geranio

Restaurant Week January 30th to February 5th, 2017

DINNER

FIRST COURSE

A choice of:

Butternut Squash Soup with Honey and Sage

Traditional Caesar Salad with Garlic Croutons and Parmesan

Roasted Golden Beet Salad with Baby Arugula and Shaved Parmesan

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 Asparagus and Zucchini; Shaved Parmesan

THIRD COURSE

A choice of:

Grilled Atlantic Salmon with Mashed Potatoes, Pancetta and
Roasted Garlic and Shallots; Red Wine Sauce
(served medium-rare unless requested otherwise)

Oven Roasted Pork Chop with Black Pepper Spatzel, Roasted Tomatoes,
Baby Arugula and Crispy Onions; Marsala Sauce

Oven Roasted Breast of Free Range Chicken with Porcini Risotto and
Wilted Spinach with Field Mushrooms and Sage

FOURTH COURSE

A choice of:

Our own Tiramisu with Homemade Mascarpone

Flourless Chocolate Cake with Amaretto Cream and Hazelnuts

Selection of our Homemade Ice Cream or Sorbet

\$35 per person, not including tax and gratuity

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