



*Valentine's*



# *Geranio* *Valentines* *Dinner* *2018*

## CANAPE

Crostini of Seared Peppered Tuna with Caramelized Onions

## APPETIZER

Lobster Bisque with Sambucca Cream

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Roasted Golden Beet Salad with Baby Arugula  
and Shaved Parmesan

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Field Green Salad with Gorgonzola,  
Walnuts and Herb Mustard Vinaigrette

## PASTA & RISOTTO

Seared Shrimp Linguini with a Creamy Tomato Sauce and Basil

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Parmesan Risotto with Grilled Zucchini, and Asparagus;  
Shaved Parmesan

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Cappellini with Smoked Chicken, Wilted Spinach, and  
Tomatoes with Garlic EVOO

## MAIN COURSE

Roasted Loin of Veal over Black Pepper Spatzel with Wilted Spinach,  
Crispy Onions and Pancetta Jus

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Lobster Risotto with Maine Lobster, Tomatoes, and Tarragon

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Filet of Beef over Truffled Mash, Field Mushrooms  
and Grilled Asparagus; Red Wine Jus

## DESSERT

Dark Chocolate Mousse with Hazelnuts and Raspberry Coulis

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Our Own Tiramisu with Coffee Anglaise

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Selection of Ice Creams and Sorbet



**722 King Street**  
**Old Town, Alexandria**  
**www.geranio.net**  
**(703) 548-0088**

\$80.00 per Person Inclusive of Non-Alcoholic Drinks, (Except Espresso Drinks)  
Tax and Gratuity Not Included