

## Geronimo Restaurant Week Dinner Menu

### Appetizer

Poblano Corn Chowder Served with Tomato Grilled Cheese

Blue Corn Masa Fried Calamari, Smoked Tomato and Tomatillo Marinara

Heirloom tomato Avocado Salad, Sweet Onions, Spiced Pepitas, Cotija Cheese, Lime Agave  
Vinaigrette

### Entrees

Grilled Mahi Mahi, Sautéed Baby Kale, Caramelized Chipotle Onions, Salsa Verde, Black Bean Broth

Slow Roasted Pork Pibil Yucatan Style, Cilantro Rice, Fried Plantains

Grilled Angus Hanger Steak, Yuca Fries, Roasted Tomato and Hatch Pepper Sauce, Wild Mushroom  
Chimichurri

### Dessert

Pumpkin Flan with Gingerbread Apple Salsita

Mexican Requeson Donuts, Chocolate Sauce

Plantains Tequila Molasses Syrup, Vanilla Gelato, Southwest Crumbs

Restaurant Week Lunch Menu \$15

Appetizer

Poblano Corn Chowder Served with Tomato Grilled Cheese

Heirloom tomato Avocado Salad, Sweet Onions, Spiced Pepitas, Cotija Cheese, Lime Agave  
Vinaigrette

Entrees

Grilled Mahi Mahi, Sautéed Baby Kale, Caramelized Chipotle Onions, Salsa Verde, Black Bean Broth

Slow Roasted Pork Pibil Yucatan Style, Cilantro Rice, Fried Plantains

Chicken Tinga Quesadilla, Black Beans, Guajillo Braised Chicken, Caramelized Onions, Chihuahua  
Cheese

Dessert

Pumpkin Flan with Gingerbread Apple Salsita

Plantains Tequila Molasses Syrup, Vanilla Gelato, Southwest Crumbs