

Geronimo

724 Canyon Rd Valet parking is located past the restaurant on the right., Santa Fe, NM 87501-2724 ·
+15059821500 · Updated: Jun 4, 2026

[View online menu](#)



DINNER - FIRST COURSE 7

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| Bitter Greens & Smoked Duck Salad | \$20.00 |
| Baby red onions, Roquefort cheese, candied hazelnuts & maple-whole grain mustard vinaigrette. | |
| Hawaiian Ahi Tuna Sashimi & Tartare | \$24.00 |
| Buttermilk-scallion pancakes, wasabi aioli, avocado, soy-lime syrup & caviar. | |
| Jumbo Lump Crab Cakes | \$28.00 |
| Sweet corn purée, poblano-sweet corn bisque & baby greens. | |
| Wagyu Beef Carpaccio | \$30.00 |
| Mustard-horseradish sauce, herb oil, wild arugula & classic garniture. | |
| Pan-Seared Foie Gras | \$30.00 |
| French toast, pineapple relish, cipollini onions & duck demi. | |
| Burrata Cheese Salad | \$22.00 |
| Roasted red beets, heirloom tomatoes, basil pesto, baby greens & iced wine vinegar. | |
| Wasabi Caesar | \$16.00 |
| Organic romaine spears, crispy rice "Dice", shaved reggiano & Japanese horseradish-infused Caesar dressing. | |

DINNER - MAIN COURSE 9

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| Grilled Maine Lobster Tails | \$52.00 |
| Angel hair pasta, spinach, edamame & creamy garlic chile sauce. | |
| Tellicherry Rubbed Elk Tenderloin | \$50.00 |
| Roasted garlic fork-mashed potatoes, sugar snap peas, applewood-smoked bacon & creamy brandied mushroom sauce. | |
| Oven-Roasted Pork Shank | \$48.00 |
| Organic farro risotto, sautéed spinach, cipollini onions & pork demi. | |
| Pan-Seared Salmon | \$48.00 |
| Yukon gold potato gnocchi, green peas, morel mushrooms & thyme beurre Blanc. | |
| Prime Beef Rib Eye | \$56.00 |
| Shallot-mushroom duxelle, scalloped potatoes, crispy bacon, green onions, aged sharp cheddar cheese & veal demi. | |
| Grilled Center-cut Beef Tenderloin | \$58.00 |
| Sautéed organic chard with bacon, scalloped potato terrine & au poivre sauce. | |

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| New Mexico Four Corners Grilled Rack of Lamb | \$60.00 |
| Fresh pea puree, parmesan-yellow corn polenta, roasted leeks & merlot-lamb reduction. | |
| Fiery Sweet Chile & Honey-Grilled Mexican White Prawns | \$44.00 |
| Jasmine almond rice cakes, red onion, yuzu-basil aioli & frisée. | |
| Green Miso Sea Bass | \$50.00 |
| Bok choy, scallions, ramen noodles, truffle essence, lobster miso & citron rouille. | |

DINNER - SIDES ⁶

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| Broccolini | \$10.00 |
| Roasted Garlic Fork-mashed Potatoes | \$10.00 |
| Ramen Noodles | \$10.00 |
| Frites | \$10.00 |
| Sautéed Spinach | \$10.00 |
| Jasmine Almond Rice Cakes | \$10.00 |

DESSERT ⁵

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| Toffee Crème Brûlée | \$14.00 |
| Toffee ice cream, peanut butter streusel & fudge sauce. | |
| German Chocolate Cake (Flourless) | \$14.00 |
| Vanilla bean ice cream, balsamic caramel sauce & fresh berry compote. | |
| Fresh Meyer Lemon Crêpe | \$14.00 |
| Lemon curd, crème fraîche & limoncello. | |
| Apple | \$14.00 |
| Roasted apples, white chocolate mousse, butterscotch sauce, toasted cinnamon crumbs & cognac ice cream. | |
| Poached Organic Pear Panna Cotta | \$14.00 |
| Toasted "Honeycomb", pistachio crumbs, candied lemon coulis & rosemary ice cream. | |

SORBET AND ICE CREAM TRIO ¹

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| Sorbet and Ice Cream Trio | \$10.00 |
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