

CALISTOGA INN

RESTAURANT & BREWERY

Thanksgiving Day Menu - 2016

A La Carte Priced Appetizers

Salmon Tartare - sieved egg, capers, salmon roe, chives & wonton toast 14

Dungeness Crab Cakes - classic remoulade & turnip-carrot slaw 18

Spanish Bunuelos - salt cod fritters with shaved fennel salad and Meyer lemon aioli 15

Garlic Crusted Calamari - tartar & cocktail sauce 15

Artisan Cheese & Charcuterie Board - truffle, tremor & goat drunken cheeses, house made duck liver mousse, roasted nuts, prosciutto di parma, quince jam & ciabatta toast 22

FIRST COURSE SELECTION

Fuyu Persimmon & Endive Salad - frisée, watercress, shaved pink lady apple
toasted pumpkin seeds, Spanish manchego cheese & citrus-honey vinaigrette

Main Lobster Bisque - *ancient red quinoa-dungeness crab relish & chives*

MAIN COURSE SELECTION

Roasted Fresh Tom Turkey - *pan gravy*

Wood Fire Grilled Pacific Wild Salmon - *Italian salsa verde*

Wood Fire Grilled All Natural Filet Mignon - *matzutaki wild mushroom-marsala sauce*

Savory Vegetarian Wild Rice-Butternut Squash Timbale

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Side Dishes

(all served with each entrée)

Roasted Delicata Squash - Mashed Yukon Gold Potatoes - Brussels' Sprouts with Bacon -

Creamed Pearl Onions - Cornbread Stuffing - Traditional Cranberry Sauce -

Fresh Cranberry-Orange Relish - Pan Gravy

DESSERT COURSE SELECTION

Pumpkin Pie - *whipped cream*

Ginger-Pear Mince Pie - *Dewar's hard sauce*

Montesol Ranch Organic Quince-Cranberry Crisp - *vanilla ice cream*

Pumpkin Cheese Cake - *nutmeg crème Anglaise*

Dark Chocolate Pot de Crème - *espresso chantilly & chocolate pearls*

\$68 per person - three courses (excluding tax & gratuity) / \$73++ for Filet

\$34 Children's Turkey Dinner (10 & under)

Reservations from 12 - 8 pm - 707.942.4101

A La Carte Menu Available in Bar - no reservations for bar service