

# CALISTOGA INN

RESTAURANT & BREWERY

## NEW YEAR'S EVE DINNER

### STARTERS

**Today's Soup** - roasted butternut squash bisque - curried apples & toasted pepitas 9

**Fresh Pacific Oysters (6)** - golden balsamic-shallot mignonette & cocktail sauce 19

**Garlic Crusted Calamari** - tartar & cocktail sauces 15

**Dungeness Crab Cakes** - remoulade & cabbage slaw 18

**Best Wings** - *spicy* - Gorgonzola blue cheese dressing 13

**Skuna Bay Salmon Cheeks** - *wood fire grilled* - curried noodles & kimchi 16

**Cheese & Charcuterie Board** - two cheeses, salami picante, prosciutto, duck liver mousse, ciabatta toast, olives & toasted nuts 22

### GREENS

**Classic Wedge Salad** - iceberg lettuce, Point Reyes Blue cheese dressing, crispy bacon, pickled red onion, cherry tomatoes & toasted croutons 13

**Treviso & Endive Salad** - sliced apples, arugula, toasted pepitas, goat cheese & citrus vinaigrette 14

**Winter Mixed Greens** - summer dried fruits, shaved Spanish Manchego, toasted almonds & champagne-herb vinaigrette 12

**Whole Leaf Caesar Salad** - romaine with classic dressing, croutons & Parmesan 13

*please add: Skuna Bay salmon 14 - grilled chicken breast 6*

### PIZZAS

**Smoked Salmon** - olive tapenade, goat cheese, green onions, roasted sweet peppers & pea shoots 18

**Fungi** - mixed mushrooms, fontina, roasted garlic & truffle oil 15

**Carne** - Spanish chorizo, fennel sausage, caramelized onion, tomato sauce, mozzarella 17

**Prosciutto** - dried figs, mascarpone cheese, mozzarella, roasted garlic & arugula 16

**Pere Inverno** - d'anjou pear, walnuts, gorgonzola, caramelized onion & roasted garlic 16

*\*dough made with spent grain & wort reduction from our brewery*

### MAIN COURSES

**Black Angus All Natural Prime Rib** - *slow roasted* - au jus & horseradish cream sauce, yukon gold mashed potatoes & grilled broccolini 39

**Short Ribs (beef)** - *braised* - with Cabernet pan sauce buttermilk mashed Yukon Gold potatoes & Swiss chard 31

**Lamb Shank** - *oven braised* - preserved lemon-olive gremolata, roasted root vegetables, creamy polenta & Marsala sauce 30

**Smoked Pork Belly Confit** - all natural pork belly confit, herbed spaetzle, roasted butternut squash, Brussels' sprouts & quince-cranberry relish 26

**Day Boat Scallops** - *pan seared* - served over truffled parsnip puree, grilled king trumpet mushrooms & hearts of palm salad 34

**Skuna Bay Salmon** - *oven roasted* - maitake & king trumpet mushroom risotto with spinach, delicata squash & crispy matchstick potatoes 29

**Best Burger** - *fire grilled* - Tillamook cheddar, applewood smoked bacon, red onions, lettuce & tomato - house made bun - *garlic-cheese fries* 17

**Gnocchi - Ricotta-Potato** - *house made* - roasted butternut squash, wilted spinach, mixed mushrooms, Parmesan & truffled turnip coulis 19

### SEASONAL SIDE DISHES

**Roasted Brussels' Sprouts** - bacon, figs & honey mustard-sherry vinaigrette 8

**Broccolini** - lemon agrumato & toasted almonds 8

**Winter Risotto** - maitake & king trumpet mushrooms, wilted spinach, roasted delicata squash & crispy matchstick potatoes 15

**Scalloped Potato Bake** - *Gruyère, Cheddar & cream* 8

**Creamy Polenta** - with Parmesan 6

**Best Fries** - *garlic-cheese fries* 6

18% gratuity of parties of 6 or more - \$20 corkage  
Executive Chef - Nicolas Montanez