

# CALISTOGA INN

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RESTAURANT & BREWERY

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## **Wine Country Buffet Menu Summer 2019**

**SKUNA BAY SALMON - *Roasted***  
*roasted sweet pepper-fennel relish*

**SKIRT STEAK - All Natural & Wood Fire Grilled**  
*chimichurri marinade - king trumpet mushroom ragout*

**CALISTOGA'S FORNI-BROWN-WELSH GARDEN GREENS**  
*organic mixed greens, toasted almonds, grilled peaches & goat cheese  
champagne-herbed vinaigrette*

**ROASTED FINGERLING POTATO SALAD**  
*dressed with garden herbs & California Extra Virgin Olive Oil*

**PASTA AL FRESCO**  
*farfalle seasoned with fresh herbs, lemon zest, garlic, olives,  
grilled asparagus, cherry tomatoes & California Extra Virgin Olive Oil*

**ASPARAGUS - Wood Fire Grilled**  
*preserved lemon-olive gremolata*

**CALISTOGA INN SPENT GRAIN SOURDOUGH COUNTRY BREAD**

**BLACKBERRY CRISP**  
*Vanilla ice cream*

**Coffee Buffet**

**\$69 per person plus 7.75% tax & 20% service charge**

*Note: product is subject to change due to seasonality*