

# CALISTOGA INN

## RESTAURANT & BREWERY

### Christmas Day Sample Menu - 2019

Open at 1 pm

#### APPETIZERS

**Garlic Crusted Calamari** - tartar & cocktail sauces 17

**Dungeness Crab Cakes** - remoulade & cabbage slaw 19

**Oysters Rockefeller (4)** - oysters baked on the half-shell with spinach, Mornay sauce, crispy bacon & Parmesan bread crumb topping 17

**Cheese & Charcuterie Board** - assorted cheeses, salameo picante prosciutto de Parma, dried fruit mostarda, foie gras pate, olives, ciabatta bread toasts & roasted almonds 24

**Steak Tartare** - minced rib eye, capers, cornichons, Dijon mustard, egg yolk, frisee & arugula salad - *with baguette toast* 18

#### FIRST COURSE SELECTION

**Belgian Endive & Pear Salad** - treviso, grapefruit, pepitas, Toma cheese & golden balsamic vinaigrette 15

**Maine Lobster Bisque** - Dungeness crab relish, croutons & chives 12

#### MAIN COURSE SELECTION

**Black Angus All Natural Prime Rib** - *slow roasted* - au jus & horseradish cream sauce served with buttermilk yukon gold mashed potatoes & grilled broccolini 44

**Surf & Turf** - beef tenderloin medallion & lobster tail - truffled mac & cheese, green beans & sauce Américaine 48

**Lamb Shank** - *oven braised* - preserved lemon-olive gremolata, roasted root vegetables, creamy polenta & *Marsala sauce* 35

**Duck Breast** - creamy farro, King Trumpet mushrooms, Brussels sprouts & parsnip puree 32

**Skuna Bay Atlantic Salmon** - *wood fire grilled* - Fregola pasta, baby fennel, roasted cauliflower florets, baby carrots - *lemon-caper beurre blanc* 35

**Day Boat Scallops** - *pan seared* - served over potato risotto, baby leeks & tarragon leek puree 35

**Gnocchi-Ricotta-Potato** - house made - wilted spinach, mixed mushrooms, roasted butternut squash, Parmesan & truffled turnip coulis 24

18% gratuity on parties of 6 or more - \$20 corkage