

CALISTOGA INN

RESTAURANT & BREWERY

New Year's Eve Dinner Menu - 2018

4:00 pm - close

APPETIZERS

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

Chile en Nogada - roasted poblano chile stuffed with classic braised pork, fragrant herbs & raisin filling - *walnut sauce & pomegranate* 15

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

Garlic Crusted Calamari - tartar & cocktail sauces 17

Tuna Tartare - avocado, cucumber, watermelon radishes, wasabi tobiko & wonton toasts 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* 34

Szechuan Duck - *slow-oven roasted breast & leg confit* - Ming's black bean-garlic Szechuan sauce, shiitakes, bok choy & steamed jasmine rice 32

Skuna Bay Atlantic Salmon - *wood fire grilled* - Thai yellow curry sauce, roasted yam puree, baby carrots & chioga beet salad 31

Day Boat Scallops - *pan seared* - served over creamy orzo with mild matzutaki mushrooms, pea sprouts & arugula 35

Gnocchi-Ricotta-Potato - house made - wilted spinach, mixed mushrooms, roasted butternut squash, Parmesan & truffled turnip coulis 21

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