

CALISTOGA INN

RESTAURANT & BREWERY

New Year's Eve Dinner Menu - 2019

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

Clams & Mussels - steamed in Wheat Ale with tomato, chorizo & grilled ciabatta bread 20

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

Garlic Crusted Calamari - tartar & cocktail sauces 17

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