

CALISTOGA INN

RESTAURANT & BREWERY

St. Pat's Celebration Dinner

Thursday, March 14th, 2019

Special Cocktail

Irish Bug - Jameson, ginger beer, lime juice & lime garnish 11

A La Carte Appetizers

Soup - Andouille sausage, mixed vegetables & rice 11

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

Garlic Crusted Calamari - tartar & cocktail sauces 17

Dungeness Crab Cakes - remoulade & cabbage slaw 19

Best Wings - *spicy* - Gorgonzola blue cheese dressing 14

Fried Pizza Knots - Parmesan, chile flakes, garlic & truffle oil 9

St. Pat's Celebration Menu

Corned Beef Brisket - *simmered in Calistoga Red Ale - served with potatoes Colcannon, roasted carrots (plain & simple), a bit o'green - mustard & horseradish*

Oatmeal Stout Braised Lamb Stew - *peas, roasted root vegetables, potatoes Colcannon & a bit o'green*

Fish Pie - *roasted Skuna Bay salmon & halibut combined with chopped egg, carrots, English peas, braised leeks, mushrooms, kale, broccolini, asparagus, Cheddar & béchamel sauce - a bit o'green*

Vegetarian No Fish Pie - *available upon request*

Irish Soda Bread With All

Calistoga Porter Cake

wild huckleberry-port sauce, vanilla chantilly & minted sugar crystals

\$25.00

(plus tax & something nice for the servers)

DUGAN'S OATMEAL STOUT & JAMESON'S IRISH COFFEE

Irish Folk Music by **Kith & Kin**