

CALISTOGA INN

RESTAURANT & BREWERY

Three Course Plated Dinner Menu Summer 2019

FIRST COURSE SELECTION

Today's Soup - *changes daily* - chef inspired

Summer Mixed Greens - Bing cherries, toasted almonds, Pennyroyal Farms goat cheese & champagne-herb vinaigrette

MAIN COURSE SELECTION

Prime Rib Eye Steak (14 oz) - *wood fire grilled - béarnaise butter*
roasted heirloom potato medley & grilled asparagus

Jamaican Jerk Chicken - *wood fire grilled* - boneless half-chicken, Caribbean spices, yucca-pineapple conkie & corn relish

Skuna Bay Salmon - *oven roasted* - English cucumber, wakame seaweed salad, pickled green papaya, hearts of palm & sriracha-lime vinaigrette

Vegetarian option available upon request

DESSERT SELECTION

Dark Chocolate Mousse *Martini* - raspberry-Stoli coulis

Panna Cotta - *vanilla bean-scented Italian cream*
strawberry coulis & fresh berries

Blackberry Crisp - *with vanilla ice cream*

Calistoga Roastery French Roast Coffee

\$64 plus 7.75% sales tax & 20% service charge (\$74++ for Rib Eye)