

CALISTOGA INN

RESTAURANT & BREWERY

Thanksgiving Day Menu - 2017

Noon - 8:30 pm

A La Carte Priced Appetizers

- Salmon Tartare** - sieved egg, capers, salmon roe, chives & wonton toast 14
Dungeness Crab Cakes - classic remoulade & turnip-carrot slaw 19
Spanish Bunuelos - salt cod fritters with shaved fennel salad and Meyer lemon aioli 15
Garlic Crusted Calamari - tartar & cocktail sauce 17
Artisan Cheese & Charcuterie Board - truffle, tremor & goat drunken cheeses, house made duck liver mousse, roasted nuts, prosciutto di parma, quince jam & ciabatta toast 24

FIRST COURSE SELECTION

Fuyu Persimmon & Endive Salad - frisée, arugula, shaved pink lady apple
toasted pumpkin seeds, Spanish manchego cheese & citrus-honey vinaigrette

or

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

MAIN COURSE SELECTION

- Roasted Fresh Tom Turkey** - *pan gravy*
Wood Fire Grilled Pacific Wild Salmon - *Meyer lemon-olive butter*
Wood Fire Grilled All Natural Filet Mignon - *King Trumpet & Hen of the Woods mushroom-marsala sauce*
Savory Vegetarian Wild Rice-Butternut Squash Timbale

•

Side Dishes

(all served with each entrée)

*Roasted Delicata Squash - Mashed Yukon Gold Potatoes - Brussels' Sprouts with Bacon -
Creamed Pearl Onions - Cornbread Stuffing - Traditional Cranberry Sauce -
Fresh Cranberry-Orange Relish - Pan Gravy*

DESSERT COURSE SELECTION

- Pumpkin Pie** - *whipped cream*
Ginger-Pear Mince Pie - *brandy hard sauce*
Golden Delicious Apple-Cranberry Crisp - *vanilla ice cream*
Pumpkin Cheese Cake - *nutmeg crème Anglaise*
Dark Chocolate Pot de Crème - *espresso chantilly & chocolate pearls*

\$68 per person - three courses (excluding tax & gratuity) / \$73++ for Filet
\$34 Children's Turkey Dinner (10 & under)

Executive Chef Nicolas Montanez