

CALISTOGA INN

RESTAURANT & BREWERY

Wine Country Buffet Menu Summer 2017

SKUNA BAY SALMON - *Roasted*

roasted sweet pepper-fennel relish

SKIRT STEAK - All Natural & Wood Fire Grilled

chimichurri marinade - king trumpet mushroom ragout

CALISTOGA'S FORNI-BROWN-WELSH GARDEN GREENS

*organic mixed greens, toasted almonds, grilled peaches & goat cheese
champagne-herbed vinaigrette*

ROASTED FINGERLING POTATO SALAD

dressed with garden herbs & California Extra Virgin Olive Oil

PASTA AL FRESCO

*farfalle seasoned with fresh herbs, lemon zest, garlic, olives,
grilled asparagus, cherry tomatoes & California Extra Virgin Olive Oil*

ASPARAGUS - Wood Fire Grilled

preserved lemon-olive gremolata

CALISTOGA INN SPENT GRAIN SOURDOUGH COUNTRY BREAD

BLACKBERRY CRISP

Vanilla ice cream

Coffee Buffet

\$67 per person plus 7.75% tax & 20% service charge

Note: product is subject to change due to seasonality