

CALISTOGA INN

RESTAURANT & BREWERY

MOTHER'S DAY BRUNCH MENU

Sunday, May 8th, 2016

STARTERS

- Drakes Estero Oysters (6)** - golden balsamic-shallot mignonette & cocktail sauce 19
Garlic Crusted Calamari - tartar & cocktail sauces 15
Dungeness Crab Cakes - remoulade & cabbage slaw 18
Clams & Mussels - steamed in Calistoga Wheat Ale with imported Spanish chorizo 17
Best Wings - Gorgonzola blue cheese dressing 13
Prosciutto Pizza - dried figs, mascarpone cheese, mozzarella, roasted garlic & arugula 16
Basil Pesto Pizza - roasted squash, pesto, pine nuts & fresh mozzarella 15

TWO COURSE BRUNCH MENU

\$34 per person

First Course Selections

- Prosciutto & Brie** - thinly sliced prosciutto di Parma, French brie, crostinis & grapes
Spring Salad - California organic mixed greens, summer-dried fruit, toasted macadamias, Point Reyes Blue & Champagne-herb vinaigrette
Shrimp Louie - iceberg & romaine lettuce, fresh Oregon bay shrimp, olives, sieved egg, cherry tomatoes & Louie dressing

Soup - classic lobster bisque

Main Course Selections

- Napa Valley Breakfast** - scrambled eggs, Tillamook Cheddar, roasted asparagus & red peppers
smoked chicken apple sausage - country potatoes - *cranberry scone*
- Eggs Benedict** - griddled ham (or sautéed spinach), English muffin, poached eggs & hollandaise
country potatoes - *cranberry scone*
- Eggs Sardo** - Dungeness crab cake with scrambled eggs, artichoke hearts, field mushrooms &
hollandaise sauce - country potatoes - *cranberry scone*
- Steak Frites** - Hanger Steak (10 oz.) - *wood grilled* - chimichurri sauce - *garlic-cheese fries*
- Best Burger** - wood grilled - smoked apple wood bacon & Tillamook Cheddar on a soft roll - *garlic-cheese fries*
- Jerk Chicken** - wood grilled boneless half chicken dusted with Caribbean spices
buttermilk mashed potatoes & grilled asparagus with corn relish
- Smoked Salmon & Mixed Mushroom Crepes (2)** - filled with king & maitake mushrooms,
spinach, goat & ricotta cheeses - *arugula salad garnish*
- Pan Seared Ahi** - crusted with togarashi spices, green papaya, seaweed & English cucumber salad -
shiracha-lime vinaigrette
- Baby Back Pork Ribs** - *wood grilled* - basted with Texas style barbecue sauce
Rosie's potato salad, slaw & cornbread

www.calistogainn.com 707-942-4101 info@calistogainn.com

18% gratuity on parties of 6 or more \$20 corkage

Executive Chef - Nicolas Montanez