

# CALISTOGA INN

RESTAURANT & BREWERY

## Christmas Day Menu - 2016

Open at 1 pm

### APPETIZERS

**Oysters Rockefeller (4)** - oysters baked on the half-shell with spinach, Mornay sauce, crispy bacon & Parmesan bread crumb topping 16

**Chile en Nogada** - roasted poblano chile stuffed with classic braised pork, fragrant herbs & raisin filling - *walnut sauce & pomegranate* 13

**Cheese & Charcuterie Board** - assorted cheeses, salameo picante prosciutto de Parma, dried fruit mostarda, foie gras pate, olives, ciabatta bread toasts & roasted almonds 22

**Garlic Crusted Calamari** - tartar & cocktail sauces 15

**Skuna Bay Salmon Tartare** - sieved egg, capers, wasabi tobiko & wonton toasts 15

### FIRST COURSE SELECTION

**Belgian Endive & Pink Lady Apple Salad** - arugula, treviso, candied pepitas, Spanish Manchego & citrus vinaigrette 14

**Wild Mushroom Bisque** - with chestnut flan & chives 10

### MAIN COURSE SELECTION

**Black Angus All Natural Prime Rib** - *slow roasted* - au jus & horseradish cream sauce served with buttermilk yukon gold mashed potatoes & grilled broccolini 39

**Beef Short Ribs** - *braised* - butternut squash-leek gratin, collard greens & Cabernet pan sauce 31

**Lamb Shank** - *oven braised* - preserved lemon-olive gremolata, roasted root vegetables, creamy polenta & *Marsala sauce* 31

**Szechuan Duck** - *slow-oven roasted breast & leg confit* - Ming's black bean-garlic Szechuan sauce chinese long beans, bok choy & steamed jasmine rice 32

**Skuna Bay Atlantic Salmon** - *wood fire grilled* - Thai yellow curry sauce, roasted yam puree, snow-peas & hearts of palm salad 31

**Day Boat Scallops** - *pan seared* - served over truffled parsnip coulis, grilled king trumpet mushrooms, daikon sprouts-baby arugula salad 35

**Baked Red Quinoa & Fine Herb Crepes** - filled with seasonal wild & cultivated mushrooms, spinach & Jersey ricotta cheese - *served with roasted root vegetable salad* 24