

# CALISTOGA INN

RESTAURANT & BREWERY

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## VALENTINE'S DAY DINNER MENU 2017

### First Course Selection

**Oysters Rockefeller (4)** - large pacific oysters topped with spinach, mornay sauce, parmesan & bacon - 19

**Dungeness Crab Cakes** - remoulade & cabbage slaw - 18

**Charcuterie & Cheese Plate** - duck foie grass pate, triple cream truffled brie, strawberry relish & crostinis - 17

### **Belgian Endive & Pink Lady Apple Salad**

*treviso, ruby grapefruit, toasted pepitas & Manchego cheese*  
golden balsamic vinaigrette - 14

**Winter Mixed Greens** - summer dried fruits, gorgonzola, toasted almonds & champagne-herb vinaigrette - 12

**Maine Lobster Bisque** - 12

### Main Course Selection

**All Natural Black Angus Roasted Prime Rib** - slow roasted prime rib with Cabernet glaze & horseradish-cream sauce - *Yukon Gold mashed potatoes & grilled asparagus* - 39

**Braised Muscovy Duck Leg "A La Bruce Le Favour"** - roasted root vegetable medley, creamy polenta & prune-port wine sauce - 29

**Day Boat Scallops** - truffled parsnip puree, daikon sprouts, shaved hearts of palm, fennel & citrus salad - 35

**Skuna Bay Salmon** - *wood fire grilled* - curried Asian noodles, baby bok choy, shiitake mushrooms, Chinese long beans & spinach - 32

**Steak Frites** - *wood fire grilled* - Hanger steak topped with balsamic glazed onions & gorgonzola dolce - *served with sweet potato fries & broccolini* - 30

**Bellwether Farms Ricotta Gnocchi** - asparagus, wild mushrooms, English peas & spinach with shaved Parmesan & truffled turnip coulis - 24

### Dessert Selection

**French Cream Hearts** - raspberry coulis & sliced strawberry hearts - 11

**Dark Chocolate Pot De Creme** - espresso Chantilly & chocolate Pearls - 11

**Strawberry-Rhubarb Crisp** - vanilla Ice cream - 11

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Executive Chef - Nicolas Montanez

Brewmaster - Brad Smisloff

www.calistogainn.com 707-942-4101 info@calistogainn.com  
18% gratuity on parties of 6 or more \$20 corkage