

# CALISTOGA INN

RESTAURANT & BREWERY

## EASTER BRUNCH MENU 2017

### STARTERS

- Fresh Pacific Oysters (6)** - golden balsamic-shallot mignonette & cocktail sauce 19  
**Garlic Crusted Calamari** - tartar & cocktail sauces 17  
**Dungeness Crab Cakes** - remoulade & cabbage slaw 19  
**Clams & Mussels** - steamed in Calistoga Wheat Ale with imported Spanish chorizo 18  
**Best Wings** - Gorgonzola blue cheese dressing 14  
**Prosciutto Pizza** - dried figs, mascarpone cheese, mozzarella, roasted garlic & arugula 17  
**Fungi Pizza** - mixed mushrooms, fontina, roasted garlic & truffle oil 16

### First Course Selections

- Today's Soup** - Lobster Bisque 8  
**Fresh Fruit Plate** - melon, strawberry, pineapple, berries & watermelon - honey-lemon drizzle 14  
**Spring Salad** - California organic mixed greens, grapes, toasted almonds, gorgonzola cheese & champagne-herb vinaigrette 13  
**Prosciutto & Asparagus Salad** - Prosciutto di Parma, asparagus, arugula, shaved granny smith apples, midnight moon cheese & banyuls vinaigrette 15

### Main Course Selections

- Napa Valley Breakfast** - scrambled eggs with Tillamook cheddar, asparagus & roasted sweet red peppers & spinach - *smoked chicken apple sausage* - *country potatoes* - *cranberry scone* 16  
**Eggs Benedict** - griddled ham (*or sautéed spinach*), English muffin, poached eggs & hollandaise - *country potatoes* - *cranberry scone* 16  
**Strawberry Mascarpone Crepes (2)** - filled with orange-mascarpone creme & topped with strawberry-mint compote & vanilla chantilly cream 15  
**Best Burger** - *wood fire grilled* - smoked apple wood bacon & Tillamook cheddar on a soft roll - *garlic-cheese fries* 17  
**Aspen Village Salad** - grilled chicken breast, field greens, black bean chili, jalapeño Jack cheese, jicama, green onion with creamy Southwest salsa dressing & corn tortilla chips 18  
**Ahi** - *pan seared* - seasoned with togarashi spices - served over seaweed, English cucumber & hearts of palm salad - *dressed with sriracha-lime vinaigrette* 26  
**The French Croissant** - French croissant layered with smoked salmon, French brie, arugula, pickled onions, olive tapenade & cucumber - *served with red quinoa-grape salad* 21  
**Skuna Bay Salmon al Fresco** - *wood fire grilled* - served over tabouleh salad & grilled asparagus *garnished with cherry tomato-olive relish* 29  
**Smoked Baby Back Ribs** - *wood fire grilled* - basted with Texas-style barbecue sauce - served with Rosie's potato salad, cabbage slaw & corn bread 26

### Special Dessert

- Bunny Cake** - carrot! What else? 10

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