

CALISTOGA INN

RESTAURANT & BREWERY

Three Course Plated Dinner 2017

FIRST COURSE SELECTION

Today's Soup - *changes daily* - chef inspired

Summer Salad - Calistoga Forni-Brown-Welsh organic mixed greens, table grapes, toasted almonds, gorgonzola & champagne-herb vinaigrette

Prosciutto & Melon Salad - thinly sliced prosciutto de Parma, asparagus, summer melon, balsamic roasted figs & goat cheese

MAIN COURSE SELECTION

Rib Eye Steak (14 oz.) - *wood fire grilled* - béarnaise butter
buttermilk mashed Yukon Gold potatoes - grilled asparagus

Jamaican Jerk Chicken - *wood fire grilled boneless, all natural half-chicken*
Caribbean spices, yucca-pineapple conkie & corn relish

Skuna Bay Salmon - *crusted with togarashi spices - oven roasted*
seaweed, green papaya & English cucumber salad - shiracha-lime vinaigrette

Vegetarian option available upon request

DESSERT SELECTION

Dark Chocolate Mousse Martini - raspberry-Stoli coulis

Panna Cotta - *vanilla bean-scented Italian cream*
strawberry coulis & fresh berries

Blackberry Crisp - *with vanilla ice cream*

Calistoga Roastery French Roast Coffee

\$64 plus 7.75% sales tax & 20% service charge (\$69 for Rib Eye selection ++)