

CALISTOGA INN

RESTAURANT & BREWERY

Christmas Day Menu - 2017

Open at 1 pm

APPETIZERS

Dungeness Crab Cakes - remoulade & cabbage slaw 19

Oysters Rockefeller (4) - oysters baked on the half-shell with spinach, Mornay sauce, crispy bacon & Parmesan bread crumb topping 19

Chile en Nogada - roasted poblano chile stuffed with classic braised pork, fragrant herbs & raisin filling - *walnut sauce & pomegranate* 14

Cheese & Charcuterie Board - assorted cheeses, salameo picante prosciutto de Parma, fig jam, foie gras mousse, olives, ciabatta bread toasts & roasted almonds 24

Garlic Crusted Calamari - tartar & cocktail sauces 17

Skuna Bay Salmon Cheeks - wood fire grilled - housemade kimchi, rice noodles & sriracha-lime vinaigrette 16

FIRST COURSE SELECTION

Belgian Endive & Pink Lady Apple Salad - arugula, treviso, candied pepitas, Point Reyes Toma cheese & golden balsamic vinaigrette 15

Wild Mushroom-Chesnut Bisque - with brie crostini & chives 11

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* - Yukon Gold mashed potatoes, swiss chard & cabernet pan sauce 31

Lamb Shank - *oven braised* - preserved lemon-olive gremolata, roasted root vegetables, creamy polenta & *Marsala sauce* 32

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

Skuna Bay Atlantic Salmon - *wood fire grilled* - Thai yellow curry sauce, roasted yam puree, grilled asparagus 31

Day Boat Scallops - *pan seared* - served over creamy orzo with wild matzutaki mushrooms, spinach & roasted baby carrots 35

Gnocchi - Ricotta-Potato - *house made* - wilted spinach, mixed mushrooms, roasted butternut squash, Parmesan & truffled turnip coulis 21

18% gratuity on parties of 6 or more - \$20 corkage - Executive Chef - *Nicolas Montañez*