

CALISTOGA INN

RESTAURANT & BREWERY

EASTER BRUNCH MENU 2018

STARTERS

- Fresh Kumamoto 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
Cheese & Charcuterie - assorted cheeses, salametto picante, coppa, prosciutto di parma, quince jam, foie gras mousse, roasted nuts & ciabatta bread toasts 24

First Course Selections

- Lobster Bisque** - with chives & focaccia croutons 9
Fresh Fruit Plate - melon, strawberry, pineapple, berries & watermelon - honey-lemon drizzle 14
Spring Mixed Greens - macerated bing cherries, fried pepitas, Pennyroyal Farms goat 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
Huevos Rancheros - crips flour tortilla with your choice of eggs with black bean chili, pico de gallo, crema, Jack cheese & guacamole 16
Baked French Toast - house made brioche, apple & raisins, baked & topped with mixed berries & bananas - *served with vanilla creme anglaise* 16
Steak Frites - *wood fire grilled* - skirt steak topped with balsamic-port wine glazed onions & gorgonzola dolce-garlic-cheese fries 30
Vietnamese Chicken & Rice Noodle Salad - shredded grilled chicken, rice noodles with peanuts, mint, cilantro, Thai basil, cucumber & green papaya, layered with spring greens - *sweet-sour lime dressing* 18
Best Burger - *wood fire grilled* - smoked apple wood bacon & Tillamook cheddar on a soft roll - *garlic-cheese fries* 17
The French Croissant - French croissant layered with smoked salmon, French brie, arugula, pickled onions, olive tapenade & cucumber - *served with seasonal fruit salad* 21
Skuna Bay Salmon al Fresco - *wood fire grilled* - served over tabouleh salad & grilled asparagus *garnished with olive-meter lemon butter* 30
Smoked Baby Back Ribs - *wood fire grilled* - basted with Texas-style barbecue sauce - served with garlic-mashed potatoes, cabbage slaw, black bean chili & corn bread 28

Special Dessert

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

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