

# CALISTOGA INN

RESTAURANT & BREWERY

## MOTHER'S DAY BRUNCH MENU

Sunday, May 13th, 2018

### STARTERS - a la carte

**Pacific Oysters (6)** - golden balsamic-shallot mignonette & cocktail sauce 19

**Garlic Crusted Calamari** - tartar & cocktail sauces 17

**Dungeness Crab Cakes** - remoulade & cabbage slaw 19

**Best Wings** - Gorgonzola blue cheese dressing 14

### TWO COURSE BRUNCH MENU

\$38 per person

#### First Course Selections

**Fruit & Cheese Plate** - French brie, crackers, cherries, berries, pineapple & melon

**Spring Salad** - California organic mixed greens, summer-dried fruit, toasted almonds, Point Reyes Blue & Champagne-herb vinaigrette

**Shrimp Louie** - iceberg & romaine lettuce, fresh Oregon bay shrimp, olives, sieved egg, cherry tomatoes & Louie dressing

**Soup** - Classic Lobster Bisque - *Dungeness crab relish*

#### Main Course Selections

**Napa Valley Breakfast** - scrambled eggs, Tillamook Cheddar, asparagus, mushrooms, sweet peppers, & spinach, smoked chicken apple sausage - *country potatoes - blueberry scone*

**Eggs Benedict** - griddled ham (or sautéed spinach), English muffin, poached eggs & hollandaise - *country potatoes - blueberry scone*

**Huevos Rancheros** - crisp tortilla with your choice of eggs with black bean chili, salsa, sour cream, Jack cheese & guacamole

**Steak Frites** - (Skirt Steak) - *wood fire grilled* - balsamic-port onions, Gorgonzola dolce - *garlic-cheese fries*

**Best Burger** - *wood fire grilled* - smoked apple wood bacon & Tillamook Cheddar on a soft roll - *garlic-cheese fries*

**The French Croissant** - French croissant layered with smoked salmon, French brie, arugula, cucumbers, pickled onions & dijon mayonnaise - *quinoa-grape salad*

**Pan Seared Ahi** - crusted with togarashi spices, pickled green papaya, seaweed, hearts of palm & English cucumber salad - *sriracha-lime vinaigrette*

**Skuna Bay Salmon** - *wood fire grilled* - served with tabouleh salad, grilled asparagus & cherry tomato-olive relish

**Baby Back Pork Ribs** - *wood fire grilled* - basted with Texas style barbecue sauce  
*Rosie's potato salad, slaw & cornbread*

#### Special Dessert

**Mother's Cake** - Hummingbird Cake with mascarpone-cream cheese frosting 9

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

\*Consuming raw or undercooked meats, seafood, cheese & eggs may increase the risk of foodborne illness.