

# CALISTOGA INN

RESTAURANT & BREWERY

## NEW YEAR'S EVE DINNER

### STARTERS

**Today's Soup** - Mexican Style Tortilla - garnished with fresh dungeness crab, avocado & cilantro 12

**Oysters Rockefeller (4)** - large oysters baked on the half-shell with spinach, Mornay sauce, crispy bacon & Parmesan bread crumbs 16

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

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

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

**Skuna Bay Salmon Cheeks** - *wood fire grilled* - served over house made kimchi & Asian noodles dressed with sriracha-lime vinaigrette 16

**Cheese & Charcuterie Board** - assorted cheeses, salametto picante, prosciutto Di Parma, quince jam, foie gras mousse, roasted nuts & ciabatta bread toasts 24

### GREENS

**Belgian Endive & Pear Salad** - arugula, trevisso, grapefruit, Point Reyes Toma cheese & golden balsamic vinaigrette 15

**Winter Mixed Greens** - dried fruit medley, gorgonzola, toasted almonds & champagne-herb vinaigrette 13

### PIZZAS

**Fungi** - mixed mushrooms, fontina, roasted garlic & truffle oil 15

**Carne** - Spanish chorizo, fennel sausage, caramelized onion, tomato sauce, mozzarella 17

**Prosciutto** - dried figs, mascarpone cheese, mozzarella, roasted garlic & arugula 16

*\*dough made with spent grain & wort reduction from our brewery*

### MAIN COURSES

**Black Angus All Natural Prime Rib** - *slow roasted* - au jus & horseradish-cream sauce, yukon gold mashed potatoes & grilled broccolini 39

**Short Ribs (beef)** - *braised* - with Cabernet pan sauce buttermilk mashed Yukon Gold potatoes & Swiss chard 31

**Lamb Shank** - *oven braised* - preserved lemon-olive gremolata, roasted root vegetables, creamy polenta & Marsala sauce 30

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

**Skuna Bay Salmon** - *wood fire grilled* - Thai yellow curry sauce, roasted yam puree, grilled asparagus & shaved hearts of palm 31

**Best Burger** - *fire grilled* - Tillamook cheddar, applewood smoked bacon, red onions, lettuce & tomato - house made bun - *garlic-cheese fries* 17

**Gnocchi - Ricotta-Potato** - *house made* - roasted butternut squash, wilted spinach, mixed mushrooms, Parmesan & truffled turnip coulis 19

### SEASONAL SIDE DISHES

**Roasted Brussels' Sprouts** - bacon, figs & honey mustard-sherry vinaigrette 8

**Broccolini** - lemon agrumato & toasted almonds 8

**Scalloped Potato Bake** - *Gruyère, Cheddar & cream* 8

**Creamy Polenta** - with Parmesan 6

**Best Fries** - *garlic-cheese fries* 6

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