

# CALISTOGA INN

RESTAURANT & BREWERY

## St. Pat's Dinner

Thursday, March 15th, 2018

### **Special Cocktail**

**Irish Bug** - Jameson, ginger beer, lime juice & lime garnish 11

### **A La Carte Appetizers**

**Soup** - Andouille sausage, mixed vegetables & rice 9

**Fresh 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** - *spicy* - Gorgonzola blue cheese dressing 14

**Fried Pizza Knots** - Parmesan, chile flakes, garlic & truffle oil 9

### **St. Pat's Celebration Menu**

**Corned Beef Brisket** - *simmered in Calistoga Red Ale - served with potatoes Colcannon, roasted carrots (plain & simple), a bit o'green - mustard & horseradish*

**Oatmeal Stout Braised Lamb Stew** - *peas, roasted root vegetables, potatoes Colcannon & a bit o'green*

**Fish Pie** - *roasted Skuna Bay salmon & swordfish combined with chopped egg, carrots, English peas, braised leeks, mushrooms, kale, broccolini, asparagus, Cheddar & béchamel sauce - a bit o'green*

**Vegetarian No Fish Pie** - *available upon request*

*Irish Soda Bread With All*

### **Calistoga Porter Cake**

*wild huckleberry-port sauce & vanilla chantilly*

**\$23.00**

*(plus tax & something nice for the servers)*

**DUGAN'S OATMEAL STOUT & JAMESON'S IRISH COFFEE**

Irish Folk Music by **Kith & Kin**

**Full Menu Also Available**