

Calistoga Inn

Thanksgiving Day Menu 2011

A La Carte Appetizers...

- Shrimp Martini a la Mexicana** – grilled prawns, chopped avocado, red onion & cilantro – *cocktail sauce*.....14.25
Dungeness Crab Cakes – rémoulade & cabbage slaw.....14.75
Drake's Bay Oysters (6) – Moscatel-shallot vinaigrette & cocktail sauce.....16.00

First Course Selection

- Fall Greens & Fuyu Persimmon Salad** – field greens with Sonoma Dry Jack cheese, pomegranate & roasted walnuts
Golden balsamic vinaigrette

Roasted Butternut Squash Soup (vegetarian) - *pomegranate relish*

Calistoga Inn cranberry nut & rosemary country bread

Main Course Selection

- Roasted Fresh Tom Turkey** - *pan gravy*
Grilled Atlantic Salmon - *sorrel-preserved Meyer lemon butter*
Filet Mignon - *grilled medium rare - hunter-style mushroom sauce*
Savory Vegetarian Walnut Mushroom Timbale - *grilled Portobello Mushroom*

Side Dishes

- Roasted Delicata Squash*
Mashed Potatoes
Shaved Brussels' Sprouts
Creamed Onions
Cranberry-Cornbread Stuffing
Traditional Cranberry Sauce
Fresh Cranberry-Orange Relish
Pan Gravy

Dessert Course Selection

- Pumpkin Pie** *with whipped cream*
Ginger-Pear Mince Pie *with brandied hard sauce*
Apple-Cranberry Crisp *with vanilla ice cream*
Pumpkin Cheese Cake *with nutmeg creme anglaise*
Bittersweet Chocolate Ganache *with raspberry sauce*

Coffee or Tea

\$54.00 per person - three courses (excluding tax & gratuity)

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Children's Turkey Dinner (10 years and under)
Soup or Salad & Dessert...\$28.00

An 18% service charge is added to parties of six or more. Corkage is \$15 per 750 ml bottle. Tables are reserved for two hours from the time of reservation. Parties of six or more must be guaranteed with a credit card number. Thank you.