

CALISTOGA INN

RESTAURANT & BREWERY

New Year's Eve Dinner Menu - 2022

4:00 pm - close

APPETIZERS

Smoked Salmon Cakes - caper Meyer lemon remoulade & cabbage slaw 22

Oysters Rockefeller (4) - oysters baked on the half-shell with spinach, Mornay sauce, crispy bacon & Parmesan bread crumb topping 17

Cheese & Charcuterie Board - Humboldt Fog - goat cheese, Toma - cow's milk cheese, salame picante, prosciutto de Parma, dried fruit mostarda, foie gras pate, olives, ciabatta bread toast & roasted almonds 28

Steak Tartare - minced rib eye, capers, cornichons, Dijon mustard, egg yolk, frisee & arugula salad - *with baguette toast* 19

Garlic Crusted Calamari - tartar & cocktail sauces 18

FIRST COURSE SELECTION

Belgian Endive & Pear Salad - mixed greens, endive, treviso, fresh pear, candied walnuts, gorgonzola & champagne vinaigrette 17

Maine Lobster Bisque - Dungeness crab relish, croutons & chives 15

MAIN COURSE SELECTION

Black Angus All Natural Prime Rib - *slow roasted* - au jus & horseradish cream sauce served with buttermilk Yukon gold mashed potatoes & grilled broccolini 58

Surf & Turf - beef tenderloin medallion & lobster tail - truffled mac & cheese, green beans - *sauce Américaine* 98

Lamb Shank - *oven braised* - preserved lemon-olive gremolata, roasted root vegetables, creamy polenta - *Marsala sauce* 38

Duck Breast - creamy farro, King Trumpet mushrooms, Brussels sprouts & parsnip puree 38

Skuna Bay Atlantic Salmon - *wood fire grilled* - Fregola pasta, baby fennel, roasted cauliflower florets, baby carrots - *lemon-caper beurre blanc* 38

Day Boat Scallops - *pan seared* - served over potato risotto, baby leeks & tarragon leek puree 38

Gnocchi-Ricotta-Potato - house made - wilted spinach, mixed mushrooms, roasted butternut squash, Parmesan & truffled turnip coulis 26

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