

# CALISTOGA INN

## RESTAURANT & BREWERY

*Includes Calistoga Inn Spent Grain Sourdough Country Bread, Butter, Calistoga Roastery French Roast Coffee*

### **SALADS** **(select one)**

#### **Mixed Organic Greens**

dried fruit medley, toasted almonds, gorgonzola  
*champagne-herb vinaigrette*

#### **Spinach Waldorf Salad**

sliced apple, honey roasted walnuts & dried  
cranberries tossed with baby spinach - *honey-poppy seed dressing*

#### **Panzanella Salad**

heirloom tomatoes, cucumber, arugula, fresh mozzarella, toasted croutons  
*balsamic vinaigrette*

#### **Kale Salad**

carrots julienne, black currants, scallions, Granny Smith apples, pecorino cheese  
*citrus vinaigrette*

#### **Greek Salad**

Romaine lettuces, red onions, cherry tomatoes, black olives, cucumbers, feta cheese  
*lemon vinaigrette*

**PROTEINS**  
**(select two)**

**Oven Roasted Skuna Bay Salmon**

*beurre blanc sauce*

**Pancetta Wrapped Halibut**

lemon-caper sauce

**Skirt Steak**

wood fire grilled - medium rare

*chimichurri marinade - king trumpet mushroom ragout*

**Pork Tenderloin**

apple-onion mostarda

**Roasted Lamb Sirloin**

*roasted garlic, rosemary, mint, pesto, pan sauce*

**Lemon Chicken**

*oven roasted half-chicken with pan sauce*

**Flat Iron Steak**

wood fire grilled - medium rare

*Calistoga Red Ale & chile ancho adobo marinade, barbecued onions*

**Chicken Saltimbocca**

*oven roasted all-natural chicken breast layered with prosciutto, sage & Parmesan Reggiano*

**Cornish Hen - Organic & Oven Roasted**

*garlic-rosemary marinade, grilled corn relish*

## **ACCOMPANIMENTS**

**(select two)**

### **Pasta Al Fresco**

farfalle seasoned with fresh herbs, lemon zest, garlic, olives, grilled asparagus, cherry tomatoes & California Extra Virgin Olive Oil

### **Heirloom Tomato Platter** (Spring/Summer)

burrata cheese with summer figs, California Extra Virgin Olive Oil & fresh basil

### **Caponata**

grilled mixed peppers, eggplant & squash with tomatoes, golden raisins, olives, fresh basil & capers

### **Baked Polenta**

creamy polenta layered with sautéed spinach & fontina cheese

### **Scalloped Potatoes**

thinly sliced & layered with New York sharp cheddar

### **Grilled Broccolini** (June-March)

lemon oil, chili flakes, toasted almond slices

### **Grilled Asparagus** (April-June)

olive caper relish, Midnight Moon cheese

### **Roasted Fingerling Potatoes**

olive oil & sea salt

## **DESSERTS**

**(select one)**

*Note: desserts are plated & served to your guests*

### **Seasonal Fruit Crisp**

with vanilla bean ice cream

### **Molten Chocolate Lava Cake**

warmed dark chocolate cake, raspberry coulis & vanilla ice cream

### **Meyer Lemon Ice Box Pie**

graham cracker crust & wild huckleberry-port compote & chantilly cream

### **Lindy's New York Style Cheesecake**

raspberry coulis & fresh berries

### **Strawberry Shortcake** (Spring/Summer)

mascarpone whipped cream

**Crème Brûlée** - crackled sugar glaze & anise  
short bread cookie

**Panna Cotta** - *vanilla bean-scented Italian cream*  
strawberry coulis & caramel with fresh berries

### **Bread Pudding** (Fall/Winter)

walnuts, anglaise sauce - vanilla ice cream

Buffet price range: \$80-\$95 per person, depending on items selected  
plus 22% service charge and 7.75% sales tax

*Selections are subject to change based on seasonal & locally available produce*