

# CALISTOGA INN

## RESTAURANT & BREWERY

### Christmas Day Menu - 2023

Open at 12 pm

#### APPETIZERS

**Garlic Crusted Calamari** - tartar & cocktail sauces 18

**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 21

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

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

#### FIRST COURSE SELECTION

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

**Maine Lobster Bisque** - with 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* 75

**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 45

**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, wild mushrooms, roasted butternut squash, Parmesan & truffled turnip coulis 26

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