

# CALISTOGA INN

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## RESTAURANT & BREWERY

### FAMILY-STYLE DINNER SELECTIONS

#### Calistoga Inn House Made Sourdough Bread

##### **Mixed Organic Greens**

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

#### MAINS - choose two

##### **Oven Roasted Skuna Bay Salmon**

*beurre blanc sauce*

##### **Skirt Steak**

*wood grilled with chimichurri*

##### **Spring/Summer Gnocchi - Ricotta-Potato**

English peas, spring onions, mixed mushrooms, wilted spinach,  
Parmesan, truffled turnip coulis

##### **Fall/Winter Gnocchi - Ricotta-Potato**

sweet potato, yam, spinach, wild mushrooms  
& truffled parsnip puree

##### **Country Paella**

saffron-seasoned bomba rice with Spanish chorizo,  
prawns, chicken, shellfish, tomato-bell pepper sofrito & English peas

##### **Lamb Lollipops**

*wood grilled with pan sauce*

##### **Jamaican Jerk Chicken**

wood grilled organic boneless chicken  
dusted with Caribbean spices & corn relish

##### **Painted Hills Beef Short Ribs**

*oven braised with cabernet pan sauce*

**SIDES - choose two**

**Roasted Fingerling Potatoes**

dressed with garden herbs & California extra virgin olive oil

**Grilled Broccolini** (June-March)

lemon oil, chili flakes, toasted almonds

**Grilled Asparagus** (April-June)

olive caper relish, Midnight Moon cheese

**Roasted Trio of Mushrooms**

fresh herbs, garlic-butter sauce

**Scalloped Potato Bake**

Gruyère, cheddar & cream

**Spring/Summer Risotto**

corn, mushrooms, summer squash  
& crispy matchstick potato garnish

**Fall/Winter Risotto**

chanterelles, butternut squash,  
pumpkin seeds & crispy kale

**DESSERT**

plated & served

**Seasonal Fruit Crisp**

with vanilla ice cream

OR

**Strawberry Shortcake**

mascarpone whipped cream

Calistoga Roastery French Roast Coffee

Price range: \$78 to \$90 per person depending on items selected  
plus 7.75% tax plus 22% service charge

*Menu items pending seasonal availability*