

# CALISTOGA INN

## RESTAURANT & BREWERY

VALENTINE'S DINNER  
Wednesday, February 14th, 2024

### APPETIZER SELECTIONS

- Smoked Salmon Cakes - creme fraiche, capers, chives 22
- Garlic Crusted Calamari - tartar & cocktail sauces 18
- Steak Tartar - minced filet, capers, cornichons, dijon, quail egg, winter greens, baguette toast 19
- Fresh Pacific Oysters (6) - strawberry-champagne mignonette, cocktail sauce 21
- Oysters Rockefeller (4) - oysters baked on the half-shell with spinach, mornay sauce, crispy bacon & Parmesan bread crumb topping 17

### FIRST COURSE SELECTIONS

- Lobster Bisque - poached lobster, chives, croutons 18
- Winter Mixed Greens - endive, winter greens, fresh pear, candied walnuts, gorgonzola, pear vinaigrette 17

### MAIN COURSE SELECTIONS

- Surf N Turf - Rib Eye (14 ounce prime cut with béarnaise) - wood fire grilled, Maine Lobster Tail (poached) rosti potato sticks 75
- Lamb Shank - oven braised - lemon-olive gremolata, roasted root vegetables, creamy polenta - Marsala sauce 45
- Painted Hills Beef Short Ribs - bone in & oven braised - with cabernet pan sauce, buttermilk mashed potatoes, Swiss chard & crispy onions 38
- Chicken Abruzzi - sautéed Mary's organic boneless chicken with rosemary, oven dried tomatoes, olives, pan sauce & creamy polenta 33
- Gnocchi-Ricotta-Potato - house made - wilted spinach, mixed mushrooms, roasted butternut squash, Parmesan & truffled turnip coulis 26
- Skuna Bay Salmon - wood fire grilled - Fregola pasta, baby fennel - lemon-caper beurre blanc 38
- Seafood Fettuccine - truffle Parmesan cream sauce, sautéed prawns, clams, mussels, trout roe 39

### DESSERT SELECTIONS

- Chocolate Porter Cake - with caramel & chocolate sauce, vanilla ice cream, candied walnuts 12  
*pairs well with Graham's Six Grapes Port (187ml) 16*
- Apple Crisp - with vanilla bean ice cream 12  
*pairs well with Late Work Botrytised Sauvignon Blanc 14*
- Sorbet - scoop of raspberry & mango (gluten free & vegan) 8

Please alert your server of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

20% gratuity added to parties of 6 or more. \$20 corkage per 750 ml bottle.