

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: \$84 - \$98 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