

# CALISTOGA INN

## RESTAURANT & BREWERY

### MOTHER'S DAY BRUNCH MENU (Available until 3PM)

Sunday, May 14th, 2023

*\*Due to the volume of business today, we are not able to accommodate substitutions\**

#### STARTERS - a la carte

**Pacific Oysters (6)** - golden balsamic-shallot mignonette & cocktail sauce 21

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

**Fresh Salmon Cakes** - caper Meyer lemon remoulade & cabbage slaw 22

**Best Wings** - Thai chili glaze with gorgonzola blue cheese dressing 17

**Charcuterie Board** - Humboldt Fog blue goat cheese, Toma cow's milk cheese, Salametto picante, prosciutto di parma, duck liver mousse, roasted nuts & Ciabatta bread crostini 28

#### TWO COURSE BRUNCH MENU

\$62 per person

#### FIRST COURSE SELECTIONS

**Deviled Eggs** - pickled shallots & radish

**Chopped Caesar Salad** - romaine with classic dressing, croutons & Parmesan

**Spring Mixed Greens & Endive** - mixed greens, endive, treviso, pears, candied walnuts, gorgonzola & pear vinaigrette

**Prosciutto & Asparagus Salad** - prosciutto di parma, asparagus, arugula, Granny Smith apples, Midnight Moon cheese & Banyuls vinaigrette

**Corn Soup** - with lobster relish & herb oil

#### MAIN COURSE SELECTIONS

**Napa Valley Breakfast** - scrambled eggs, Tillamook Cheddar, asparagus, mushrooms, sweet peppers & spinach - *smoked chicken apple sausage - country potatoes - blueberry scone*

**Banana French Toast** - Classic French Toast with fresh bananas & maple syrup

**Eggs Benedict** - griddled ham (or sautéed spinach), English muffin, poached eggs & hollandaise - *country potatoes - blueberry scone*

**Steak & Eggs** - medium rare skirt steak, scrambled eggs & country potatoes

**The French Croissant** - French croissant layered with smoked salmon, French brie, arugula, cucumbers, pickled onions & dijon mayonnaise - *quinoa-grape salad*

**Fried Chicken & Waffles** - orange butter & chicken-maple sauce reduction

**Best Burger** - *wood fire grilled* - smoked apple wood bacon & Tillamook Cheddar on a soft roll - *garlic-cheese fries*

**Sausage Rigatoni** - lamb sausage, Rancho Gordo bean ragout, arugula, oven-dried tomatoes, chili flakes, local olive oil & preserved lemon

**Spring Risotto** - mixed mushrooms, fava beans, asparagus & crispy matchstick potato garnish

#### SPECIAL DESSERT

**Tres Leches Cake** - raspberry sauce & Chantilly cream 12

20% gratuity on parties of 6 or more ♦ \$20 corkage ♦ Executive Chef - Santiago Garcia

Consuming raw or undercooked meats, seafood, cheese & eggs may increase the risk of food-borne illness.