

CALISTOGA INN

RESTAURANT & BREWERY

Thanksgiving Day Menu - 2023

12:00 - 9:00 pm

ALA CARTE PRICED APPETIZERS

Salmon Cakes - caper Meyer lemon remoulade & cabbage slaw 22

Garlic Crusted Calamari - tartar & cocktail sauce 18

Clams & Mussels - steamed in Wheat Ale with tomato, chorizo & grilled ciabatta bread 22

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

Cheese & Charcuterie Board - Humboldt Fog goat cheese, Toma cow's milk cheese, salametto picante, prosciutto di Parma, duck liver mousse, roasted nuts & ciabatta bread toasts 28

FIRST COURSE SELECTIONS

Fall Mixed Greens - mixed greens, endive, fresh pear, candied walnuts, gorgonzola & pear vinaigrette
or

Butternut Squash Soup - *garnished with crispy sage and pumpkin oil*

MAIN COURSE SELECTIONS

Roasted Fresh Tom Turkey - *pan gravy*

Wood Fire Grilled Skuna Bay Salmon - *Meyer lemon-olive butter*

Wood Fire Grilled All Natural Filet Mignon - *cabernet-mixed mushroom sauce*

Savory Vegetarian Wild Rice-Butternut Squash Timbale

Side Dishes

(all served with each entrée)

Roasted Delicata Squash - Mashed Yukon Gold Potatoes - Brussels' Sprouts with Bacon -

Creamed Onions - Cornbread Stuffing - Traditional Cranberry Sauce -

Fresh Cranberry-Orange Relish - Pan Gravy

DESSERT COURSE SELECTIONS

Pumpkin Pie - *whipped cream*

Grannysmith Apple-Cranberry Crisp - *vanilla ice cream*

Pumpkin Cheesecake - *nutmeg crème Anglaise*

Dark Chocolate Pot de Crème - *espresso chantilly & chocolate pearls*

\$88 per person - three courses (excluding tax & gratuity) / \$93++ for Filet

\$43 Children's Turkey Dinner (10 & under)

Executive Chef Santiago Garcia