

CALISTOGA INN

RESTAURANT & BREWERY

CALISTOGA RESTAURANT WEEK January 21-28th - Dinner Menu

FIRST COURSE

(select one)

BELGIAN ENDIVE & PEAR SALAD

arugula, treviso, grapefruit, Point Reyes Toma cheese & golden balsamic vinaigrette

DUNGENESS CRAB CAKE

remoulade sauce & cabbage slaw

ROASTED BUTTERNUT SQUASH SOUP

curried pear, fried pepitas & chives

MAIN COURSE

(select one)

CABERNET BRAISED BEEF SHORT RIBS

creamy polenta, Swiss chard & cabernet pan sauce

COUNTRY STYLE FRIED CHICKEN

Mary's Farms organic fried chicken, Louisiana cabbage-carrot slaw, braised collard greens, mashed potatoes & gravy

RICOTTA & POTATO GNOCCHI

mixed mushrooms, roasted butternut squash, spinach & shaved Parmesan
over truffled turnip coulis

DESSERT

(select one)

SEASONAL APPLE CRISP

vanilla ice-cream

MEYER LEMON ICE BOX PIE

graham cracker crust, wild huckleberry-port sauce & vanilla chantilly

DARK CHOCOLATE MOUSSE MARTINI

raspberry-stoli coulis

\$36