

# CALISTOGA INN

## RESTAURANT & BREWERY

### Thanksgiving Day Menu - 2022

12:00 - 9:00 pm

#### A LA 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*

**Ginger-Pear Mince Tart** - *brandy hard sauce*

**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