



CALISTOGA RANCH  
An Auberge Resort

## Lakehouse Breakfast

farm fresh **eggs - any style**, roasted potatoes,  
choice of bacon or sausage

**egg white omelet**, roasted mushrooms, zucchini, tomatoes  
caramelized onions, spinach and vermont cheddar cheese

**dungeness crab hash**, tomato, avocado,  
poached egg, roasted potatoes

ricotta **pancakes**, apricot compote, maple syrup

steel cut **irish oats**, dried fruits, plantains, candied walnuts

calistoga ranch **granola**, yogurt, fresh berries

brioche **french toast**, huckleberry and blueberry sauce  
with orange butter

smoked salmon, **artisan bagel**, cream cheese,  
green apples, capers, red onion, lemon salad

**eggs benedict**, jalapeno fines herbs hollandaise sauce, artisan english muffin,  
choice of smoked salmon, or ham

**huevos rancheros** calistoga, corn tortilla, fried eggs, chorizo,  
cilantro, onions & salsa

poached farm fresh eggs, **corned beef hash**, bell peppers,  
scallions with roasted potatoes

## Accompaniments

roasted potatoes      smoked salmon      hobb's bacon or sausage

sliced avocado      seasonal fruit      yogurt      half grapefruit

bowl of fresh berries      basket of pastries      sliced tomatoes

## Beverages

premium coffee      espresso      french press coffee (1½ cups)

french press coffee (3 cups)      premium loose leaf teas

fresh squeezed juices      hot chocolate



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## Lakehouse Lunch

**vegetable salad**, fresh baby greens, zucchini, roasted peppers,  
with rosemary balsamic & pine nuts

**romaine heart salad**, creamy parmesan dressing & olive oil croutons  
with chicken or shrimp

mustard glazed **mushroom salad**, feta cheese, watercress, citrus vinaigrette,  
crispy shallots



ginger **beef filet skewers**, butter lettuce salad & citrus vinaigrette

calamari **fritto misto** with asparagus, french beans & spiced lemon aioli

**semolina crusted oysters**, warm lentil salad, golden raisins,  
apple cider vinaigrette



niman ranch ham, cowgirl cave aged gruyere  
**sandwich with tomato soup**, caramelized onions

calistoga ranch **turkey club**, hobb's bacon, avocado & tomato

mini **duck burgers** with romaine, cilantro, mustard aioli, charred onions,  
pickled jalapenos

grilled **chicken sandwich**, pesto aioli, balsamic glazed onions,  
tomatoes & swiss cheese

calistoga **ranch burger**, tomatoes, chef erik's sweet pickles, lettuce, swiss or cheddar  
angus **beef burger**

**braised pork** & warm white bean salad, salsa verde

dungeness crab & **prawn tacos**, chipotle - tarragon aioli, pico de gallo



fennel french **fries** calistoga ranch **onion rings** tortilla **chips** & salsa

Erik Villar, Executive Chef.



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## Lakehouse Dinner

roasted **kabocha squash soup**

caramelized fuji apples, fall spices, cinnamon crème fraîche, crispy sage

japanese **hamachi & orange cured salmon** sashimi

persian cucumber, pomegranates, endive, mache, tangerine oil

crispy **sweet breads**

meyer lemon, honey roasted bell pepper relish, pink lady apples



pan seared **mediterranean bronzino**

daikon baby greens, saffron fumet, mussels, clams, fresh beans, gypsy peppers

hand cut egg yolk **tagliarini pasta**

cavolo nero, chanterelles, braised rabbit meat & roasted loin

stripped **bass**

roasted asparagus, lobster mushrooms, guanciale, watercress



**duck confit**

seared knödel, toasted grapes, little gem lettuce, natural jus

bacon wrapped **veal loin**

brussels sprout leaves, sunchoke, butternut squash, and pearl onions

prime **new york steak**

herb roasted marble potatoes, baby fennel, salsify, baby carrots, braised oxtail

Erik Villar, Executive Chef.