





CALISTOGA RANCH
An Auberge Resort

We support local, responsible farming and fishing practices, along with wholesome products and organic foods that help to promote healthy living and sustainability

-  roasted **golden beet carpaccio**, frisee, watercress, onion marmalade, pumpkin seed crusted goat cheese sherry vinaigrette, red beet paint
- caramelized local **foie gras terrine**, marinated figs, maché-endive salad, house made brioche, pomegranate-fig vinaigrette
-  fall **squash napoleon**, potato wafers, local organic mixed greens, warm hobb's bacon vinaigrette, maple gastrique



braised veal **tortellini**, crispy sweetbread, swiss chard, glazed sunchokes, parmesan, natural jus




seared **chickpea cake**, piperade, sweet red pepper coulis, chive oil

pan seared **scallops**, cauliflower mousseline, wild mushrooms, black truffle, roasted poultry jus

crispy **dungeness crab cake**
roasted salsify, pickled fennel, ginger-radish salad, carrot-citrus emulsion



 spinach and wild mushroom **cannelloni**, zucchini, leeks, manchego milk, smoked pimenton oil

seared **venison loin**, juniper berry braised cabbage, roasted chestnut puree, honshimeji mushroom, verjus reduction

roasted niman ranch **pork tenderloin**, pork belly chicharrones, curry yam gratin, brussel sprout leaves, white chocolate mole, natural jus

crispy local peking **duck breast**, confit fingerling potatoes, savoy spinach, shaved fennel, seven-spice reduction

à la carte requests will be honored

Executive Chef, Christian Ojeda



recommended selections that promote healthy living