



Breakfast

(7 am to 11 am)

- Basket of Fresh Baked Pastries & Quickbreads \$12
Steel Cut Irish Oats, Golden Raisins & Pecans \$12
Buckwheat Pancakes, Granny Smith Apple Compote & Applewood Smoked Bacon \$15.50
Calistoga Ranch Granola With Yogurt & Seasonal Fruit \$13
French Toast, Blue Berries & Orange Butter and Bacon \$14
Mushroom & Herb Frittata With Aged Pecorino \$16 *
Eggs Any Style, Home Fries With Bacon or Sausage \$14
Whole Eggs or Egg White Omelet With Your Choice of
Ham, Bacon, Sausage, Smoked Salmon, Tomatoes, Onions, Peppers, Mushrooms,
Spinach, Avocado, Goat Cheese, Monterey Jack, Cheddar or Swiss,
Served With Home Fries & Bacon \$17.50
Artisan English Muffin With Creamed Spinach & Poached Eggs
With Your Choice of Salmon or Ham \$16
Chilaquiles With Fried Eggs, Cilantro Onions, Avocado, and Sour Cream \$17.50
Corned Beef Hash With Poached Eggs & Home Fries \$16
Continental Breakfast, Fresh Baked Pastries, Quickbreads
Orange or Grapefruit Juice & Coffee \$20
Freshly Squeezed Orange, Grapefruit or Carrot Juice \$7
- Regular or Decaffeinated coffee \$4 Espresso, Cappuccino or Latté \$5
Mighty Leaf Teas \$3.5 Banana, Honey, Yogurt Smoothie \$9

Lunch and Dinner

(11 am to 11 pm)

- Oysters on the Half Shell with Champagne Mignonette \$2 Each
Today's Soup \$9
Hand Cut French Fries \$9
Selection of Artisan Cheeses \$15
Mixed Greens Salad with Red Wine Vinaigrette Dressing \$9
Romaine Hearts, Parmesan & Anchovy Dressing, Olive Oil Croutons \$11
Charcuterie Plate with Grilled Bread & Condiments \$16
Spicy Moroccan Shrimp With Chick Pea Fritters \$16
Grilled Angus Burger with Hand Cut Fries \$14 *
(Choice of Swiss, Cheddar or Blue Cheese)
Calistoga Ranch Brined Turkey Club, Bacon, Avocado, & Buttermilk Onion Rings \$13
Black Forest Ham and Gruyere sandwich with whole grain mustard, hand cut fries \$13
Vegetarian Pot Pie with Fresh Ricotta \$14
Roast Chicken Breast, Potato Puree & Seasonal Vegetables \$22 *
Veal Stew with Seasonal Vegetables \$24 *
Steak Frites with Red Wine Shallot Butter \$24 *
Seasonal Fish a.q. Seasonal Pasta a.q.

Children's Menu

(11 am to 11 pm)

- Grilled Cheese Sandwich with French Fries \$8
Grilled Angus Hamburger with French Fries, American, Swiss or Cheddar \$9
Crispy Chicken Strips with French Fries and Creamy Dressing \$9
Bowl of Pasta, Choice of Butter & Parmesan or Tomato Sauce \$8
Peanut Butter, Honey & Banana Sandwich on Whole Grain Bread \$7
Hand Cut French Fries \$6

Dessert Selections

- Sorbets and Ice Creams (please inquire) \$9
Chocolate Truffle Cake, Bittersweet Chocolate Ice Cream, Hazelnut Praline \$9
Meyer Lemon Pot de Crème, Mixed Berry Compote \$9

Overnight Menu

(11 pm to 7 am)

Please Dial "0" to inquire about your options.



Picnic Lunches

All picnic lunches include seasonal fruit, local cheese, fresh baked cookies, choice of non-alcoholic beverage, choice of sandwich and salad. Beer or wine can be added for an additional charge.

\$35 per person

Please place your order with room service by 8 pm the evening prior to the day of your picnic.

SANDWICH CHOICES

House brined turkey breast – on sourdough with lettuce, tomato, red onion & bacon

Roast Beef – on baguette with caramelized onions and salsa verde

Black forest ham – on sourdough with swiss cheese, whole grain mustard and red onion

Grilled vegetables – on whole grain bread with herbed goat cheese and mesclun greens

SALAD CHOICES

Pasta salad – with black olives shallots and orange gremolata

Local mixed greens – with red wine vinaigrette

Marinated sweet peppers – with capers, parsley and sherry vinaigrette

Potato salad – with celery, bacon and chives

Green bean salad – with walnuts and lemon vinaigrette

Tomato salad – with cucumber, red onion and olive oil croutons (**available in summer**)

“Dine on the Deck”

Enjoy a family style meal in the relaxing, private atmosphere of your own deck. We will set up and deliver an incredible three-course meal for you to enjoy at your own pace.

\$80 per person

Split menus and substitutions are available for an additional \$25 charge

Please make a reservation with room service at least 24 hours in advance.

They will be able to determine availability and set up a time for you to enjoy this unique dining experience. When making the reservation, please indicate which of the following menus below you would like us to prepare for you.

Palisades Menu

Fennel, Radish & Citrus Salad

Ahi Tuna with Warm White Beans & Fresh Herbs

Chicken Cacciatore with Creamy Polenta

Tiramisu

Creekside Menu

Endive Salad with Caramelized Fall Fruits Walnuts and Blue Cheese

Slow Cooked Salmon with Fingerling Potatoes

Braised Shortribs, Potato Puree & Seasonal Vegetables

Seasonal Fruit Crostada

* Please Allow 20 mins. in the preparation of these dishes