

# EIGHT NORTH

## CALISTOGA

### \* LUNCH \*

All Items Subject to Change Due to Seasonal  
Availability  
Chef's Custom and Seasonal Menu Experience  
Available Upon Request

# 8N EXPERIENCE LUNCHEON

\$65PP PLATED SERVICE

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## SOURDOUGH FOCACCIA

Lawer Estates EVOO, Rosemary, Sea Salt

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## CHOOSE ONE

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### LITTLE GEMS SALAD

Shaved Vegetables, Lemon Crumble, Salsa Verde, Creamy Verjus Vinaigrette

### EMBER ROASTED BEET SALAD

Feta, Fennel, Arugula, Dijon Vinaigrette

### CAESAR SALAD

Romaine Lettuce, Olive Oil Croutons, Dry Jack

### CHEF'S SEASONAL SALAD

Featuring Farm Fresh Ingredients of the Moment

### VEGETABLE MINESTRONE

Parmesan Broth, Butter Beans, Orzo, Herb Puree

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## ENTREE CHOICE

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(Counts due 7 days prior to Event)

### RED WINE RISOTTO

Charred Vegetables & Mushrooms, Fiscalini Cheddar, Gremolata

### CHICKEN FRANCESE

Charred Broccolini, Creamy Lemon-Herb Sauce

### OAK GRILLED LOCAL CATCH

Seasonal Vegetable Ragout, Chardonnay Beurre Blanc

**SYRAH MARINATED FLANK STEAK**

Herb Roasted Potatoes, Charred Seasonal Vegetable, Chimichurri

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CHOOSE ONE DESSERT

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**MILK CHOCOLATE CRÈME BRÛLÉE**

Fresh Berries

**SEASONAL FRUIT CRISP**

Vanilla Bean Gelato

**LEMON CHEESECAKE**

Raspberry Sauce

**VANILLA BEAN GELATO**

Lawer Estates EVOO, Sea Salt

# LUNCH FOR THE ROAD

\$45PP BAGGED LUNCH,  
OFFSITE CONSUMPTION,  
PICKUP AFTER 8AM

**BOTTLED WATER**

**WHOLE SEASONAL FRUIT**

**SEA SALT KETTLE CHIPS**

**CLASSIC CHOCOLATE CHIP COOKIE**

\* ♦ \* ♦ \* ♦ \* CHOOSE TWO SANDWICHES \* ♦ \* ♦ \* ♦ \*

**MARINATED FLANK STEAK**

Grilled Peppers & Onions, Chimichurri, Ciabatta Roll

**OAK GRILLED VEGETABLES**

Goat Cheese, Arugula, Balsamic & Herb Drizzle, House Focaccia

**HERB ROASTED TURKEY BREAST**

Boursin, Roasted Tomatoes, Arugula, Baguette

**FRA'MANI ROSEMARY HAM**

Pickle Butter, Gruyere, Arugula, Baguette