

EIGHT NORTH

C A L I S T O G A

* DINNER *

All Items Subject to Change Due to Seasonal
Availability

Chef's Custom and Seasonal Menu Experience
Available Upon Request

8N EXPERIENCE DINNER

\$95PP PLATED SERVICE

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SOURDOUGH FOCACCIA

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Lawer Estates EVOO, Rosemary, Sea Salt

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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

SEASONAL VEGETABLE MINESTRONE

Parmesan Broth, Butter Beans, Orzo, Herb Puree

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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 Vegetables, Chimichurri

* * * * * CHOOSE ONE DESSERT * * * * *

MILK CHOCOLATE CRÈME BRÛLÉE

Fresh Berries

SEASONAL FRUIT CRISP

Vanilla Bean Gelato

VANILLA BEAN GELATO

Lawer Estates EVOO, Sea Salt

LEMON CHEESECAKE

Raspberry Sauce

CALISTOGA LUX STEAKHOUSE

\$125PP PLATED SERVICE

PARKERHOUSE ROLLS & CULTURED BUTTER

LITTLE GEMS WEDGE SALAD

Hobb's Bacon, Pt. Reyes Bleu Cheese, Tomatoes, Chives

SLOW ROASTED PRIME RIB OF BEEF

Creamed Leeks & Greens, Loaded Twice Baked Potatoes,
Horseradish Crème Fraîche, au Jus

* * * * * CHOOSE ONE DESSERT * * * * *

MILK CHOCOLATE CRÈME BRÛLÉE

Fresh Berries

SEASONAL FRUIT CRISP

Vanilla Bean Gelato

VANILLA BEAN GELATO

Lawer Estates EVOO, Sea Salt

LEMON CHEESECAKE

Raspberry Sauce