

Spring AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

Tasting dinner prepared for the entire table ... 135 per person
without wine ... 90 per person

DUNGENESS CRAB MARTINI

habanero cocktail sauce, avocado, Square One vodka spritz, tortilla strips
N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN ROASTED ARCTIC CHAR

French fingerlings, caper berries, Meyer lemon tarragon beurre blanc
2007 LONDER CHARDONNAY, KENT RITCHIE VINEYARD, SONOMA COAST

LIBERTY FARM DUCK BREAST

warm spinach, duck confit & Bermuda Triangle chèvre salad, tangerine marmalade
2007 JIM BALL SIGNATURE PINOT NOIR, ANDERSON VALLEY

ROASTED RACK OF NIMAN RANCH LAMB

pistachio encrusted, Yukon Gold potato & celery root gratin, braised greens
2007 TITUS CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE EXTRAVAGANCE

chocolate mascarpone cheesecake • Cabernet chocolate truffle • chocolate praline ice cream
2005 McNAB RIDGE PUERTO, MENDOCINO

SERVED 5:30-7:30 SUNDAY THROUGH THURSDAY, 5:30-8:30 FRIDAY AND SATURDAY

It is our mission to serve you the highest quality regional food in season.
Our fruits, vegetables and grains are organic; the meats are sustainably raised.
In selecting ingredients for our menus, we look to partner with those
committed to environmental and social responsibility.

ALL OF OUR FOOD IS PREPARED TO ORDER. PLEASE RELAX AND ENJOY YOUR EXPERIENCE.
PLEASE REFRAIN FROM USING YOUR CELL PHONE IN THE DINING ROOM OR CAFÉ
18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON
45020 ALBION STREET • MENDOCINO, CALIFORNIA • 707.937.0289 • MACCALLUMHOUSE.COM