

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

PACIFIC RIM OYSTERS

six on the half shell, grapefruit & black pepper granita
N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED DAY BOAT SCALLOP

baby bok choy, wasabi & snap pea butter sauce
2009 SCHOENEMAN GEWURZTRAMINER, FERRINGTON VINEYARD, ANDERSON VALLEY

LIBERTY FARM DUCK BREAST

wild mushroom risotto, marsala sauce
2007 BAXTER PINOT NOIR, ANDERSON VALLEY

NIMAN RANCH FILET MIGNON

porcini butter, bourbon glazed shallots, sweet potato fries
2007 JANZEN CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE EXTRAVAGANCE

chocolate hazelnut torte with orange crème anglaise · chocolate cherry truffle · chocolate chocolate chip ice cream
MEYER FAMILY PORT, CALIFORNIA

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
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