

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

WILD CAUGHT SHRIMP COCKTAIL

ponzu sauce, Asian slaw, wasabi aioli, toasted sea palm, black sesame seeds

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED SCALLOPS

saffron risotto, morels, green onion olive oil, toasted pine nuts

2012 PRESTON SAUVIGNON BLANC, DRY CREEK VALLEY

PAN ROASTED LIBERTY FARM DUCK BREAST

pastrami rub, brandied wild mushrooms

2009 BAXTER PINOT NOIR, BLACK LABEL, ANDERSON VALLEY

RHUBARB SORBET

GRILLED NIMAN RANCH FILET MIGNON

arugula, walnut & Point Reyes Farmstead blue cheese salad, bacon & chive mashed potatoes, cherry cabernet reduction

2010 TOULOUSE PETITE SIRAH, REDWOOD VALLEY

CHOCOLATE EXTRAVAGANCE

fudge brownie with salted caramel sauce & candied pecans · almond & coconut chocolate ice cream

Cointreau & orange zest chocolate truffle

N.V. MEYER FAMILY PORT, YORKVILLE HIGHLANDS

SERVED 5:30-7:30 SUNDAY THROUGH THURSDAY, 5:30-8:00 FRIDAY AND SATURDAY

It's 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 • A 3% MENDOCINO HEALTHY FAMILIES FEE IS APPLIED
TO YOUR BILL TO HELP PROVIDE HEALTH INSURANCE FOR OUR EMPLOYEES.

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

45020 ALBION STREET • MENDOCINO, CALIFORNIA • 707.937.0289 • MACCALLUMHOUSE.COM