

Spring AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2013

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
white truffle honey, spiced nuts, fruit, house made sourdough ... I2

PACIFIC RIM OYSTERS

six on the half shell, habanero smoked tomato salsa ... I6

WILD CAUGHT SHRIMP COCKTAIL

ponzu sauce, Asian slaw, wasabi aioli, toasted sea palm, black sesame seeds ... I5

GRILLED ASPARAGUS & NIMAN RANCH HAM

potato rosti, poached farm egg, Stella Cadente Meyer lemon oil, chives* ... I4

LIBERTY FARM DUCK PATÉ

pickled red onions, herb croûtes, tangerine mustard ... I2

GRILLED FLATBREAD

sun dried tomato pesto, artichoke confit, Spanish anchovies, oil cured olives, house made mozzarella, Vella Jack* ... I4

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Big Plates

FRIED ROSIE ORGANIC CHICKEN

green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy, buttermilk slaw, cornbread ... I9

ADOBO GOAT TACOS

pinto beans, house made corn tortillas, cilantro rice, avocado, crema* ... I6

MACBURGER ROYALE

John Ford Ranch grass fed beef, Fiscalini white cheddar, roasted jalapeno mayo, house made pickle, sesame seed bun
chiotle sea salt fries ... I6 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... I6

*VEGETARIAN VERSION AVAILABLE

Main Courses

SAFFRON RISOTTO

grilled asparagus & Meyer lemons, morels, green onion olive oil, toasted pine nuts ... 29

PAN SEARED SCALLOPS

steamed clams, green curry coconut sauce, cilantro rice ... 37

MARKET SEAFOOD

selected from our eco-friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

pastrami rub, pumpernickel spaetzle, Nicasio Valley Square cheese, house made sauerkraut
whole grain mustard demi glace ... 37

ROASTED NIMAN RANCH RACK OF LAMB

walnut crusted, arugula & Point Reyes Farmstead blue cheese salad, lavender & rosemary popover
cherry cabernet reduction ... 39

GRILLED NIMAN RANCH STEAK

sautéed mushrooms, bacon & chive mashed potatoes, sherry butter sauce
New York or filet mignon ... 42

Our dessert menu features a Brandied Cherry Mascarpone Soufflé with Dark Chocolate Sauce.
Please order with your main course to allow time for preparation.

Sides ... 8

VEGETABLE SAUTÉ

CHIPOTLE SEA SALT FRIES

CILANTRO RICE WITH GREEN CURRY COCONUT SAUCE

ARUGULA, WALNUT, CHERRY & POINT REYES FARMSTEAD BLUE CHEESE SALAD

BACON & CHIVE MASHED POTATOES WITH SHERRY BUTTER SAUCE

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

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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