

*Summer* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

*Tasting Menu*

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

YELLOWTAIL CEVICHE

corn, tomatoes, lime, onions, jalapeño, avocado, tortilla strips

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED SCALLOPS

grilled off-the-cob creamed corn, bacon, fried onions

2007 LONDER CHARDONNAY, KENT RITCHIE VINEYARD, SONOMA COAST

PAN SEARED LIBERTY FARM DUCK BREAST

warm peach, arugula & duck confit salad

Cypress Grove Purple Haze chèvre, Mendocino wild blackberry sauce

2006 BAXTER PINOT NOIR, RUN DOG VINEYARD, ANDERSON VALLEY

INTERMEZZO

wild blackberry mojito granita

GRILLED NIMAN RANCH FILET MIGNON

green onion mashed potatoes, horseradish crème fraîche, zinfandel reduction

2002 ALTAMURA CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE DECADENCE

bittersweet chocolate budino: 'Nutella' mousse, candied hazelnut

zinfandel infused chocolate truffle · Tcho chocolate ice cream

N.V. KENDALL-JACKSON GRAND RESERVE PORT, PINER HILLS ESTATE, RUSSIAN RIVER VALLEY,

SERVED 6:00-8:00 SUNDAY THROUGH THURSDAY, 6:00-8:30 FRIDAY AND SATURDAY

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*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.

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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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