

summer AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2012

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

STEAMED MANILA CLAM CHOWDER
corn, applewood smoked bacon, red potatoes, sherry, lemon & chile gremolata, sourdough croutons ... 14

COMANCHE CREEK HEIRLOOM TOMATO CAPRESE
house made mozzarella, fried basil, balsamic drizzle, Stella Cadente extra virgin olive oil ... 12

L&R FARM BUTTERCRUNCH LETTUCE SALAD
shrimp, avocado, cherry tomatoes, green goddess dressing* ... 15

GRILLED FLATBREAD
toasted pine nut & arugula pesto, roasted peppers, oil cured black olives, Trumpet Royale mushrooms, mozzarella ... 13

NIMAN RANCH CARPACCIO
filet mignon – pastrami rubbed & thinly sliced – shaved Vella Jack, watercress, red onion, gaufrette potatoes
Stella Cadente Meyer lemon oil, smoked Mendocino sea salt ... 15

EVENING SOUP... 9

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

Big Plates

PAN ROASTED ROCKFISH
potato rosti, chive beurre blanc, green beans amandine ... 17

FRIED CHICKEN
Mary's Organic, green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy
buttermilk slaw, jalapeño cornbread ... 18

LIBERTY FARM ADOBADO DUCK TACOS
house made corn tortillas, refried black beans, cilantro rice, grilled corn & roasted chile salsa* ... 16

MACBURGER ROYALE
Niman Ranch beef, Nicasio Valley Square farmstead cheese, heirloom tomato, whole grain mustard mayo,
house made pickles, sesame seed bun, chipotle sea salt fries ... 16 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

*VEGETARIAN VERSION AVAILABLE

Main Courses

EGGPLANT & HEIRLOOM TOMATO NAPOLEON

spinach, toasted pine nut & shaved Vella Jack salad, fromage blanc polenta, roasted pepper coulis ... 26

PAN SEARED SCALLOPS

grilled off-the-cob creamed corn, sugar snap peas, romesco sauce, crispy onions, basil olive oil ... 37

MARKET SEAFOOD

selected from our eco-friendly list ... MP

ROASTED MARY'S ORGANIC CHICKEN

Niman Ranch ham, Fiscalini cheddar & Yukon Gold potato gratin, tarragon sauce ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

warm peach, arugula & duck confit salad, Humboldt Fog chèvre, sage spaetzle, Mendocino wild blackberry sauce ... 37

GRILLED NIMAN RANCH PORK LOIN

heirloom tomato & applewood smoked bacon panzanella, balsamic reduction ... 31

GRILLED NIMAN RANCH STEAK

shiitake mushroom chimichurri, green onion mashed potatoes, Caesar salad
New York ... 39 filet mignon ... 42

Our dessert menu features a Roasted Peach Soufflé with Mendocino Wild Blackberry Sauce and Almond Crisp Crumble. Please order with your main course to allow time for preparation.

Sides ... 8

VEGETABLE SAUTÉ

CAESAR SALAD • CHIPOTLE SEA SALT FRIES

GRILLED OFF-THE-COB CREAMED CORN & SUGAR SNAP PEAS

HEIRLOOM TOMATO & APPLEWOOD SMOKED BACON PANZANELLA

NIMAN RANCH HAM, FISCALINI CHEDDAR & YUKON GOLD POTATO GRATIN

WARM PEACH, ARUGULA & DUCK CONFIT SALAD WITH HUMBOLDT FOG CHÈVRE

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

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