

Thanksgiving AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

THANKSGIVING DINNER ~ 2010

ROASTED ZENI RANCH CHESTNUTS

LOCAL DUNGENESS CRAB BISQUE
spiked with Bulleit bourbon

PEAR AND POINT REYES BLUE CHEESE SALAD
with pomegranate, radicchio and arugula

ROASTED HERB SCENTED TURKEY
Branigan Farms free range

WILD BOAR SAUSAGE & FIG STUFFING

NAVARRO VINEYARDS GEWURZTRAMINER GRAVY
with wild mushrooms

BUTTERMILK MASHED POTATOES

MAPLE CRANBERRY RELISH

PUMPKIN BUDINO
with bittersweet chocolate sauce, vanilla bean ice cream
Mendocino huckleberries and candied pecans