



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Small Plates*

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

PACIFIC RIM OYSTERS  
six on the half shell, Navarro Vineyards verjus & horseradish mignonette ... 16

PAN SEARED SCALLOPS  
puff pastry, clam & shiitake mushroom duxelles, port wine sauce ... 18

POINT REYES BLUE CHEESE & BUTTERLEAF SALAD  
applewood smoked bacon, roasted peppers, black olives, sourdough croutons\* ... 12

GRILLED WILD MUSHROOM PIZZETTA  
chanterelles, pumpkin seed pesto, Laura Chenel chèvre ... 14

LIBERTY FARM DUCK PATÉ  
roasted apple moustarda, pickled red onion, cider gastrique, herb croûtes ... 12

EVENING SOUP ... 9

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

## *Big Plates*

FRIED MARY'S ORGANIC CHICKEN  
green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy,  
buttermilk slaw, cornbread ... 21

MAYAN DUCK TACOS  
housemade corn tortillas, refried black beans, Mexican rice, onion, habanero & lime salsa\* ... 17

MACBURGER ROYALE  
Ford Ranch grass fed beef, Fiscalini Lionza cheese, whole grain mustard mayo,  
house made pickle, toasted onion bun, garlic fries ... 16  
add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES\* ... 16

## Main Courses

### ROASTED BUTTERNUT SQUASH CANNELLONI

spinach, house made ricotta, fried kale, spiced pecans, roasted garlic cashew cream ... 28

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

frisée, Fuji apple, walnut & Pennyroyal Farmstead Velvet Sister cheese, potato rosti, apple brandy reduction ... 37

### GRILLED NIMAN RANCH COUNTRY PORK CHOP

Vella Jack & maple glazed pork belly roasted poblano relleno, adobo sauce, crema, watercress, avocado & pine nut salad ... 32

### VENISON MEDALLIONS

wild boar sausage & yam hash, fried sage, Mendocino huckleberry syrah demi glace ... 39

### GRILLED NIMAN RANCH STEAK

porcini rub, crispy Yukon Gold potatoes, spinach & applewood smoked bacon sauté, wild mushroom butter sauce    bavette ... 29    filet mignon ... 42

*Our dessert menu features a Bourbon Pecan Soufflé with Dark Chocolate Sauce.  
Please order with your main course to allow time for preparation.*

## Sides ... 8

### GARLIC FRIES

### WILD BOAR SAUSAGE & YAM HASH

### AVOCADO, WATERCRESS & PINE NUT SALAD

### FRISÉE, FUJI APPLE, WALNUT & PENNYROYAL FARMSTEAD VELVET SISTER CHEESE

### GREEN ONION MASHED POTATOES, TRUMPET ROYALE MUSHROOMS, SHERRY GRAVY

*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.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF MICHAEL GORDON

*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. A three percent Mendocino Healthy Families fee is applied to your bill to help provide health insurance for our employees.*