



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## Starters

### PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus horseradish mignonette ... 18

### PAN SEARED SCALLOPS

shiitake duxelles, pinot noir demi glace, rasher of bacon, puff pastry ... 18

### CHANTERELLE FLATBREAD

pomodoro sauce, Italian sausage, onions, house made mozzarella, Vella dry jack, oregano & chili flake gremolata ☺ ... 15

### POINT REYES BLUE CHEESE & BUTTERLEAF SALAD

pears, La Quercia prosciutto, candied pecans ☺ ... 14

### SMOKING DUCK

Liberty Farm duck breast carpaccio, arugula, cracklings, Meyer lemon Stella Cadente olive oil, shaved Pennyroyal Farm Boont Corners cheese, duck paté, pickled red onions, croûtes ... 17

### EVENING SOUP ... 11

### FIELD LETTUCES

apple, radish, pomegranate, spiced hazelnuts, herbed red wine vinaigrette ... 11

add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese on hazelnut toast, or avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 5

## Main Courses

### ROASTED MAITAKE

pomodoro sauce, olive oil polenta, arugula, pistachio, black olives, red peppers, roasted garlic cashew cream ... 29

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit, butternut squash, kale & quinoa sauté, brandied chanterelles ... 38

### BROILED NIMAN RANCH PORK CHOP

rösti potato, Fuji apple mostarda, frisée, toasted walnuts, Pennyroyal Farm Velvet Sister cheese, whole grain mustard reduction ... 29

### PAN SEARED VENISON MEDALLIONS

roasted Brussels sprouts, yams & wild boar sausage, Mendocino huckleberry syrah gastrique ... 41

### GRILLED NIMAN RANCH STEAK

porcini butter sauce, spinach & bacon, crispy fingerling potatoes  
filet mignon ... 42      bavette ... 31

## Sides ... 8

SMOKED PAPRIKA FRIES, MALT MAYO

DUCK CONFIT, BUTTERNUT SQUASH, KALE & QUINOA SAUTÉ

FRISÉE, TOASTED WALNUTS, VELVET SISTER CHEESE & FUJI APPLES

ROASTED BRUSSELS SPROUTS, YAMS & WILD BOAR SAUSAGE

ARUGULA, PISTACHIO, BLACK OLIVES & RED PEPPER SALAD