



# 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

chanterelle duxelles, port demi glace, rasher of bacon ... 18

### WILD MUSHROOM FLATBREAD

pomodoro sauce, black olives, house made mozzarella, oregano & chili flake gremolata\* ... 14

### WARM SPINACH SALAD

crisped pork belly, poached egg, sourdough croutons, sherry vinaigrette ☞ ... 14

### LIBERTY FARM DUCK PÂTÉ

roasted apple mostarda, pickled red onions, herb croûtes ... 12

### EVENING SOUP ... 11

### MAC HOUSE GROWN LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 11  
add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese on hazelnut toast ... 5

## *Main Courses*

### WILD MUSHROOM RISOTTO CAKES

mozzarella centers, kale, butternut squash, pomegranate pinot noir gastrique\* ... 29

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit potato hash, chanterelle brandy reduction, frisée, chestnuts, pickled mushrooms, Pennyroyal Farm Velvet Sister cheese ... 37

### GRILLED NIMAN RANCH PORK CHOP

pastrami rub, house made Granny Smith apple sauerkraut, rye popover, whole grain mustard sauce ... 29

### SEARED VENISON MEDALIONS

roasted Brussels sprouts, yams & bacon, Mendocino huckleberry syrah demi-glace ... 41

### GRILLED NIMAN RANCH STEAK

crispy fingerling potatoes & melted Point Reyes blue cheese, cabernet glazed shallots, sauteed spinach filet mignon ... 42 bavette ... 31