



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

Tasting dinner prepared for the entire table ... 135 per person
without wine ... 90 per person

PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus horseradish mignonette
M.V. Roederer Estate Brut, Anderson Valley

PAN SEARED SCALLOPS

chanterelle duxelles, port demi glace, rasher of bacon
2015 Navarro 'Première Reserve' Chardonnay, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST

chanterelle brandy reduction, frisée, chestnuts,
pickled mushrooms, Pennyroyal Farm Velvet Sister cheese
2012 Panthea Pinot Noir, Klindt Vineyard, Anderson Valley

GRILLED NIMAN RANCH FILET MIGNON

crispy fingerling potatoes & melted Point Reyes blue cheese,
cabernet glazed shallots, sauteed spinach
2015 Boutique Cabernet Sauvignon, Napa Valley

DARK CHOCOLATE PUDDING

cabernet cherries, Chantilly cream
Meyer Family Zinfandel Port, 11 year old, Mendocino

Served 5:30 to 7:30 Sunday through Thursday, 5:30 to 8:00 Friday & Saturday

It's our mission to serve you the highest quality regional food in season. Our fruits, vegetables, and grains are organic and sourced locally; the meats are sustainably raised. Greens are grown in our own gardens or procured from partners committed to environmental and social responsibility.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF JACK DRINNEN

All items are prepared from scratch to order, please inform your server if you have time constraints. 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.