



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, habanero & lime salsa

M.V. Roederer Estate Brut, Anderson Valley

PAN SEARED SCALLOPS

Mendocino uni vermouth cream, crispy leeks

2012 Navarro Chardonnay Premiere Reserve, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST

pistachio, black olive & spinach sauté, confit & fromage blanc bread pudding,
whole grain mustard sauce

2010 Panthea Pinot Noir, Anderson Valley

INTERMEZZO

rhubarb sorbet

GRILLED NIMAN RANCH FILET MIGNON

porcini butter, Yukon Gold potato gratin, bourbon glazed shallots

2011 Carpe Diem Cabernet Sauvignon, Napa Valley

CHOCOLATE EXTRAVAGANCE

chocolate budino: cabenert cherries & praline ·

chocolate, coconut & almond ice cream ·

Cointreau & candied orange zest chocolate truffle

2010 Brutocao Zinfandel Port, 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; 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 | EXECUTIVE 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.