



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

on the half shell, smoked jalapeño lime mignonette

M.V. Roederer Estate Brut, Anderson Valley

TEMPURA SHRIMP TOAST

shiitake mushrooms, kumquat ponzu, wasabi cashew sauce, Thai salad

2014 Rivino Viognier, Estate, Mendocino

SMOKING DUCK

Liberty Farm duck breast carpaccio, arugula, Stella Cadente Meyer lemon olive oil, shaved Pennyroyal Boont Corners cheese, duck paté, croûtes, tangerine whole grain mustard, duck cracklings

2015 Panthea Pinot Noir, 'Siren', Anderson Valley

INTERMEZZO

rhubarb sorbet

GRILLED NIMAN RANCH FILET MIGNON

Foyot sauce, rosemary sea salt crispy fingerling potatoes

2014 Clos Pegase Merlot, Mitsuko's Vineyard, Carneros

CHOCOLATE BUDINO

cabernet cherries, Tahitian vanilla bean crème anglaise

2014 Witching Stick Zinfandel Port, Fasbauer Vineyard, Anderson Valley

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 | SOUS CHEF LAWRENCE POTTER

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.