



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

Tasting dinner prepared for the entire table
 wine *or* whiskey dinner pairing ... 135 per person
 without alcohol ... 90 per person

PACIFIC RIM OYSTERS

on the half shell, jalapeño lime mignonette
M.V. Roederer Estate Brut, Anderson Valley OR Brenne French Whisky

CHIVE GNOCCHI

Trumpet Royale mushroom & clam duxelles, La Quercia prosciutto,
 shaved Sonoma dry Jack cheese
2015 Navarro Prèmier Reserve Chardonnay, Anderson Valley OR Russell's 6 Rye

PAN ROASTED LIBERTY FARM DUCK BREAST

morel mushroom pinot noir jus, duck confit, spinach & quinoa
2015 Panthea Pinot Noir, Siren Vineyard, Anderson Valley OR Teeling Single Grain Irish Whiskey

INTERMEZZO

mango rum sorbet

ROASTED ROSEN RACK OF LAMB

walnut crust, whole grain mustard sauce, scalloped potatoes gratin, braised greens
2016 Seghesio Sonoma Zinfandel, Sonoma County OR Glendronach 12yr Scotch

CHOCOLATE FUDGE BROWNIE TRIFLE

Grand Marnier crème anglaise, chantilly cream, candied pecans
Bodega Dios Baco Sweet Sherry OR Breckenridge Bourbon

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

It is 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.