



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

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

CITRUS VODKA CURED WILD KING SALMON
potato rösti, poached egg, chive crème fraîche, capers, cucumbers
M.V. Roederer Estate Brut, Anderson Valley

COMANCHE CREEK HEIRLOOM TOMATO CAPRESE
house made mozzarella, crispy basil, Stella Cadente olive oil & balsamic reduction
2013 Saracina Sauvignon Blanc, Mendocino

PAN ROASTED LIBERTY FARM DUCK BREAST
syrah reduction, juniper berry spaetzle
2010 Baxter 'Black Label' Pinot Noir, Anderson Valley

INTERMEZZO
blackberry mojito granita

GRILLED NIMAN RANCH FILET MIGNON
buttercrunch lettuce wedge, Point Reyes Farmstead blue cheese, cherry tomatoes,
zinfandel glazed shallots, black pepper & cherry compound butter
2009 Philo Ridge Zinfandel 'Unfiltered', Mendocino

CHOCOLATE EXTRAVAGANCE
chocolate budino: cabernet cherries, toasted marshmallow
mocha Kahlúa truffle · chocolate praline ice cream
Meyer Family 8 Year Zinfandel Port, Mendocino

Served 5:30 to 8:00 in the evening

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 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.*