



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

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

HEIRLOOM TOMATO CAPRESE

grilled flatbread, house made mozzarella, pumpkin seed pesto, basil,
Stella Cadente extra virgin olive oil & balsamic drizzle
M.V. Roederer Estate Brut, Anderson Valley

PAN SEARED SCALLOPS

off-the-cob grilled corn, summer squash, sugar snap peas, romesco sauce, chive oil
2014 Fathers & Daughters Sauvignon Blanc, Ferrington Vineyard, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST

grilled peach, arugula, La Quercia prosciutto, duck confit fromage blanc bread pudding,
blackberry pinot noir gastrique
2015 Lichen Pinot Noir, 'Moonglow', Anderson Valley

INTERMEZZO

watermelon mojito granita

GRILLED NIMAN RANCH FILET MIGNON

Lyonnais potatoes, shiitake chimichurri, blue cheese crème fraîche, crispy fried onions
2013 Boutique Cabernet Sauvignon, Napa Valley

CHOCOLATE BUDINO

salted caramel, vanilla bean ice cream, candied pecans
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 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.