

Autumn AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

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

GRILLED FLATBREAD

caramelized onions, Camembert, Fuji apples, toasted walnuts
N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED DAY BOAT SCALLOPS

crab & corn fritter, Dungeness crab bisque sauce
2008 SARACINA SAUVIGNON BLANC, MENDOCINO

PAN SEARED LIBERTY FARM DUCK BREAST

duck confit & fromage blanc bread pudding, frisée, wild mushroom brandy sauce
2007 BAXTER PINOT NOIR, TOULOUSE VINEYARD, ANDERSON VALLEY

INTERMEZZO

muscat poached pear sorbet

GRILLED NIMAN RANCH FILET MIGNON

encrusted in cacao nibs & black pepper, Yukon Gold potato & leek gratin, bacon, Dijon mustard sherry sauce
2007 JANZEN CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE EXTRAVAGANCE

chocolate budino with chipotle crème anglaise • candied hazelnut chocolate truffle
chocolate & cabernet cherry swirl ice cream
N.V. LAVENDER BLUE TAWNY SYRAH, CALIFORNIA

SERVED 5:30-7:30 SUNDAY THROUGH THURSDAY, 5:30-8:00 FRIDAY AND 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.

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
18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

45020 ALBION STREET • MENDOCINO, CALIFORNIA • 707.937.0289 • MACCALLUMHOUSE.COM