

Autumn AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2012

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus & pear mignonette ... 16

STEAMED PEI MUSSELS

red curry coconut broth, Thai cilantro, lime zest, ginger & mint gremolata ... 12

GRILLED FLATBREAD

Niman Ranch ham, grilled pineapple, habanero smoked tomato sauce, Vella Jack, house made mozzarella* ... 14

BUTTERLEAF LETTUCE & POACHED FARM EGG SALAD

warm applewood smoked bacon, chanterelle & sherry vinaigrette, sourdough croutons* ... 13

LIBERTY FARM DUCK PATÉ

pickled red onions, herb croûtes, roasted Fuji apple & riesling mustard ... 12

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Big Plates

PAN ROASTED ROCKFISH

sesame seed crust, Asian slaw, ponzu sauce, wasabi aioli, cilantro rice ... 17

FRIED CHICKEN

Mary's Organic, green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy
buttermilk slaw, jalapeño cornbread ... 19

GRILLED STEAK TACOS

fajita style, Fiscalini cheddar, avocado, house made corn tortillas, pinto beans, salsa, cilantro rice* ... 16

MACBURGER ROYALE

John Ford Ranch grass fed beef, Nicasio Valley Square farmstead cheese, sun dried tomato mayo, house made pickles
sesame seed bun, rosemary sea salt fries ... 16 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

*VEGETARIAN VERSION AVAILABLE

Main Courses

ROASTED ACORN SQUASH

kale, apples, wild mushrooms & quinoa, roasted garlic cashew cream, fried sage ... 26

PAN SEARED SCALLOPS

chanterelle duxelles, root vegetable whip, sautéed chard, applewood smoked bacon, port sauce ... 37

MARKET SEAFOOD

selected from our eco friendly list ... MP

ROASTED MARY'S ORGANIC CHICKEN

alla cacciatora, mascarpone polenta, arugula, mozzarella, red bell pepper & pine nut salad ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

duck confit hash, apple brandy demi glace, warm pistachio crusted fromage blanc, frisée ... 37

VENISON MEDALLIONS

porcini rub, chestnut & wild boar sausage bread pudding, Mendocino wild huckleberry syrah sauce ... 39

GRILLED NIMAN RANCH STEAK

cracked black peppercorns, horseradish crème fraîche mashed potatoes, cabernet glazed shallots
New York ... 39 filet mignon ... 42

Our dessert menu features a Maple Pumpkin Soufflé with Pecan Crumble and Caramel Sauce.
Please order with your main course to allow time for preparation.

Sides ... 8

VEGETABLE SAUTÉ

ROSEMARY SEA SALT FRIES

CHESTNUT & WILD BOAR SAUSAGE BREAD PUDDING

ARUGULA, MOZZARELLA, RED BELL PEPPER & PINE NUT SALAD

GREEN ONION MASHED POTATOES WITH TRUMPET ROYALE MUSHROOM & SHERRY GRAVY

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 • A 3% MENDOCINO HEALTHY FAMILIES FEE IS APPLIED
TO YOUR BILL TO HELP PROVIDE HEALTH INSURANCE FOR OUR EMPLOYEES.

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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