

*Spring* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

DESSERT MENU ~ 2010

A TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

white truffle honey, spiced nuts, fruit, house made sourdough ... 12

CHOCOLATE DECADENCE

chocolate marquise • mocha truffle • chocolate toasted almond ice cream ... 12

CHERRY MASCARPONE SOUFFLÉ

bittersweet chocolate sauce ... 9

MEYER LEMON CURD TRIFLE

poppyseed cake, crème chantilly, toasted pistachios, candied zest ... 9

CHOCOLATE MARQUISE

caramel whipped cream, praline ... 9

COOKIES & CONFECTIONS

mocha truffle • palmier • pistachio biscotti • praline  
crunchy peanut butter & candy cap cookies ... 9

BANANA SPLIT

3 scoops of ice cream – your choice, chocolate and caramel sauces  
whipped cream, candied hazelnuts ... 12

PRALINE COOKIE TACO

filled with a sampling of six ice cream flavors ... 9

HOUSE MADE ICE CREAM ... 7

Tahitian vanilla bean • chocolate toasted almond • fromage blanc tangerine marmalade swirl  
roasted banana, chocolate chunk & candied pecan • Kahlua & coffee • rum coconut sorbet

ICE CREAM TOPPINGS ... 2

chocolate or caramel sauce • candied hazelnuts • praline • house made jam  
cabernet infused cherries • olive oil & sea salt