



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Small Plates*

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA  
white truffle honey, spiced nuts, fruit, house made sourdough ... 14

PACIFIC RIM OYSTERS  
six on the half shell, grapefruit & black pepper granita ... 16

PAN SEARED SCALLOPS  
uni saffron risotto, chive oil, toasted pine nut & parsley salad ... 18

BUTTERLEAF SALAD  
crisped pork belly, poached egg, sourdough croutons, warm sherry vinaigrette\* ... 12

GRILLED WILD MUSHROOM FLATBREAD  
pomodoro sauce, La Quercia prosciutto, house made mozzarella, Vella Jack\* ... 14

SMOKING DUCK  
Liberty Farm duck breast carpaccio, arugula, Meyer lemon Stella Cadente olive oil, shaved Bellwether Farm pepato cheese, duck paté, croûtes, roasted Fuji apple mostarda, duck cracklings ... 16

EVENING SOUP ... 10

SEASONAL FIELD LETTUCES  
spiced hazelnuts, honey mustard vinaigrette ... 10  
add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

## *Big Plates*

FRIED MARY'S ORGANIC CHICKEN  
green onion mashed potatoes, Trumpet Royale mushroom sherry gravy, buttermilk slaw, cornbread ... 22

TEMPURA SHRIMP TACOS  
house made corn tortillas, refried black beans, cilantro rice, roasted habanero aioli\* ... 17

MACBURGER ROYALE  
Ford Ranch grass fed beef, New York cheddar, poppyseed bun, house made pickles, fries & malt vinegar mayo ... 16  
add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES\* ... 16

## Main Courses

### FIRE ROASTED STUFFED PEPPER

quinoa, kale, butternut squash, wild mushrooms, roasted garlic cashew sauce ... 26

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit potato hash, frisée, warm pistachio crusted fromage blanc, chanterelle & brandy reduction ... 37

### GRILLED NIMAN RANCH COUNTRY PORK CHOP

apple, house made sauerkraut & chard sauté, potato rösti, whole grain mustard sauce ... 32

### SEARED VENISON MEDALLIONS

chestnut & wild boar sausage bread pudding, huckleberry syrah sauce, roasted vegetables ... 39

### GRILLED NIMAN RANCH STEAK

cracked black pepper, leek & Yukon Gold potato gratin, crispy onions, cabernet glazed shallots, bacon & spinach sauté  
filet mignon ... 42    bavette ... 29

Our dessert menu features a Mendocino Huckleberry Mascarpone Soufflé with Chocolate Sauce. Please order with your main course to allow time for preparation.

## Sides ... 8

FRIES WITH MALT VINEGAR MAYO

BACON & SPINACH SAUTÉ

ROASTED VEGETABLES

WILD BOAR SAUSAGE BREAD PUDDING

LEEK & YUKON GOLD POTATO GRATIN

FRISÉE & WARM PISTACHIO CRUSTED FROMAGE BLANC

## It is 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 | EXECUTIVE 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.*