



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
spiced nuts, house made truffle honey, sourdough ... 16

PACIFIC RIM OYSTERS
six on the half shell, verjus horseradish mignonette ... 18

POINT REYES BLUE CHEESE & BUTTERLEAF SALAD
pears, La Quercia prosciutto, spiced pecans ☞ ... 14

WHITE SHRIMP COCKTAIL
smoked chile salsa, avocado, crispy tortilla strips ... 17

GRILLED CHANTERELLE PEPERONATA FLATBREAD
pumpkin seed pesto, house made mozzarella, oregano & chile flake gremolata ... 14

LIBERTY FARM DUCK PÂTÉ
roasted apple mostarda, pickled red onions, herbed croûtes ... 12

EVENING SOUP ... 10

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

Cafe Plates

FRIED CHICKEN
Mary's free range, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,
bacon & kale sauté, cornbread ... 25

KOREAN BOWL
ponzu glazed duck, ginger cilantro rice, kimchi, carrot & scallion salad, sesame seeds* ... 17

MACBURGER ROYALE
Ford Ranch grass fed beef, New York cheddar, toasted onion bun, house made pickles, fries,
malt vinegar mayo ... 17 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES ☞ ... 17

Main Courses

AUTUMN 2017

WILD MUSHROOM GNOCCHI

braised greens, butternut squash, shaved Pennyroyal Farm Boont Corners cheese, toasted pine nuts, pomegranate balsamic reduction ... 29

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

rösti potato, frisée, apple, Velvet Sister cheese & walnut salad, apple gastrique ... 38

GRILLED PORK CHOP PIZZAIOLA

mascarpone polenta, arugula, mozzarella, roasted peppers & cured black olive salad ... 32

VENISON MEDALLIONS

wild boar sausage and chestnut bread pudding, Mendocino huckleberry syrah demi glace, roasted vegetables ... 40

GRILLED NIMAN RANCH STEAK

Bulleit bourbon spritz, porcini butter sauce, bacon & green onion mashed potatoes, sautéed spinach filet mignon ... 42 bavette ... 31

A six-course chef's tasting menu is available.

Sides ... 8

FRIES & MALT VINEGAR MAYO

ARUGULA, MOZZARELLA, ROASTED PEPPERS & CURED BLACK OLIVE SALAD

ROASTED VEGETABLES

FRISÉE, APPLE, VELVET SISTER CHEESE & WALNUT SALAD, APPLE GASTRIQUE

WILD BOAR SAUSAGE & CHESTNUT BREAD PUDDING

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 | 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.