



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

PACIFIC RIM OYSTERS

six on the half shell, habanero & lime salsa ... 16

PAN SEARED SCALLOPS

Mendocino uni vermouth cream, grilled sourdough, crispy leeks ... 18

GRILLED ASPARAGUS

potato rosti, poached egg, La Quercia prosciutto, shaved Bellwether Farm pepato cheese, chive oil* ... 16

GRILLED ITALIAN SAUSAGE PIZZETTA

roasted Trumpet Royale mushrooms, house made mozzarella, pomodoro sauce, oregano & chile flake gremolata* ... 14

LIBERTY FARM DUCK PATÉ

tangerine mustard, pickled red onion, herb croûtes ... 12

EVENING SOUP ... 10

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 10

add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Main Courses

SAFFRON RISOTTO

sugar snap peas, morel mushrooms, grilled green onions, toasted pine nuts, Vella dry Jack cheese ... 26

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

pistachio, black olive & spinach sauté, confit & fromage blanc bread pudding, whole grain mustard sauce ... 37

KOREAN BBQ NIMAN RANCH COUNTRY PORK CHOP

pork belly & shiitake mushroom fried rice, house made kimchi, bok choy stir fry ... 32

ROASTED ROSEN RACK OF LAMB

walnut crust, arugula & Point Reyes Farmstead blue cheese salad, rosemary popover, cherry cabernet reduction ... 42

GRILLED NIMAN RANCH STEAK

porcini butter, Yukon Gold potato gratin, bourbon glazed shallots
bavette ... 29 filet mignon ... 42

*Our dessert menu features a Toasted Hazelnut Mascarpone Soufflé with Dark Chocolate Sauce.
Please order with your main course to allow time for preparation.*