



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

Tasting dinner prepared for the entire table ... 135 per person
without wine ... 90 per person

SHRIMP SHIITAKE TOAST

Thai salad, wasabi cashew sauce, ponzu

N.V. Roederer Estate Brut, Anderson Valley

PAN SEARED SCALLOPS

steamed Manila clams, bacon, sugar snap peas, leeks

2010 Navarro Chardonnay, Premiere Reserve, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST

brandied mushroom demi-glace

2010 Baxter 'Black Label' Pinot Noir, Anderson Valley

INTERMEZZO

Rhubarb Sorbet

ROASTED ROSEN RANCH RACK OF LAMB

walnut crust, arugula, cherry & Point Reyes Farmstead blue cheese salad,

Yukon Gold potato gratin, cabernet glazed shallots

2010 Dry Creek Vineyards Cabernet Sauvignon, Dry Creek Valley

CHOCOLATE EXTRAVAGANCE

chocolate budino: salted caramel sauce, almond praline

mocha Kahlúa truffle · chocolate cherry ice cream

Meyer Family 8-year Zinfandel Port, Mendocino

Served 5:30 ~ 7:00 Sunday through Thursday, 5:30 ~ 7:30 Friday and Saturday

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.

EXECUTIVE CHEF ALAN KANTOR | 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.